

Domaine Chevrot,  
**Maranges Rouge 1er Cru `La Fussière` 2020**  
Bourgogne, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Pablo and Vincent Chevrot</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Acidity	<b>5.13g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic, Practising Organic</b>

## PRODUCER

Pablo and Vincent took over from their parents in 2007 after gaining experience in Bordeaux and Central Otago. They farm the 19-hectare estate organically and have introduced horse-drawn ploughing and larger barrels to refine the style of the wines, which has helped raise the domaine's profile.

Situated just 10 kilometres from Puligny and Chassagne-Montrachet, at the southern end of the Côte de Beaune, Maranges is gaining attention for the quality and affordability of its wines. The village is in the Saône-et-Loire department, something you notice as the vegetation and houses change as you drive towards the village. Domaine Chevrot is nestled in the heart of the appellation and is widely viewed as one of the leading producers.

## VINEYARDS

The vineyard for the Maranges 1er Cru is situated on steep, south-facing slopes at the top of the Maranges hillside. Soils are comprised of marly Jurassic substratum, covered by a top scree layer of gravel and rock particles and limestone from the surrounding cliffs that aid drainage and lend elegance to the wines. All the domaine's vineyards are organically farmed, without the use of fertilisers and using only manure and green compost to boost nutrients in the soils. Its two draft horses, Valentine and Hotesse, help work the land to control unwanted vegetation and are considered to be integral members of the Chevrot team.

## VINTAGE

The 2020 vintage is considered the hottest on records since the start of the 21st century. The season began with above season temperatures, however rain spells in March helped to replenish soil water reserves. Bud break and flowering started earlier than usual and the summer months continued to be warm, culminating with an heatwave in the second week of August. Apart from a small amount of rain across the broader Burgundy region, draught conditions prevailed during and the hours of sunshine were 25% above average. All these weather conditions led to exceptionally low yields, anywhere between 20% and 40% lower than expected. However, tartaric acid was concentrated and this acidity helped to retain freshness in the wines even if malic acids levels were low.

## VINIFICATION

The Pinot Noir grapes were hand-picked into small boxes, drip-dried and carefully sorted so that only the perfectly ripe, healthy bunches were used to make the wine. Once at the winery, they were transferred into vats, with 20% of the fruit left in whole bunches, to undergo a 15-day fermentation with indigenous yeasts. Before bottling, the wine was aged for 18 months in French oak barrels, 30% of which were new.

## TASTING NOTES

This wine has an elegant nose that offers blackberry and flint aromas. The palate is concentrated and robust, with red berry flavours that marry with a saline minerality and structured tannins. Delicate and savoury aromatics complement the fruit-driven finish. It has great potential for ageing over 15 years.