

Domaine Chevrot,  
**Maranges Rouge `Sur le Chêne` 2021**  
Bourgogne, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Pablo and Vincent Chevrot</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.3g/L</b>
Acidity	<b>5.09g/L</b>
Wine pH	<b>3.56</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, 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

Sur le Chêne's vineyard features a beautiful steep, south-facing terrace of limestone gravel and granite soils, which are deep but poor and well-drained. The neighbouring Cozanne river produces large diurnal differences. In the vineyard, compaction and mechanization are limited as much as possible, and fertility and microbiology boosted by nourishing the soils with manure and green manure alone. Pruning is carried out in respect of sap flow, with each branch trellised and leaves removed from the grape areas carefully in each plot, in order to produce healthy fruit and flavourful wines.

## VINTAGE

The 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C. Despite the spring frosts, temperatures were warm during the summer, and flowering took place in July and the plentiful rainfall provided substantial hydric reserve. This allowed the grapes to ripen slowly at their own pace and recover from earlier vine stress due to harsh conditions. Despite being one of the smallest vintages ever in Burgundy, it produced wines with great freshness and finesse.

## VINIFICATION

The grapes were harvested, drip-dried and carefully sorted to keep only perfectly ripe, healthy clusters. During the harvest gravity was used to make the transfers, so as to limit crushing as much as possible. Whole bunches accounted for 30% of grapes in the vats, and the fermentation was followed up with indigenous yeast for a complete and harmonious process. The juice remained in vats for 15 days, before being softly extracted. The wine was then matured for 18 months, of which 12 months were spent in French oak barrels (15% new), and 6 months in stainless steel. No sulphites were used.

## TASTING NOTES

On the nose, Maranges 'Sur le Chêne' rouge offers delicious notes of red berries, redcurrant and cherry. The palate is smooth and steady, bringing fresh fruit flavours with a round texture.