

Maranges, Cuvée Margot

Caroline Bellavoine



LOCALITY: FRANCE – Burgundy – Côte du Beaune

APPELLATION: Maranges

GRAPE VARIETY: Aligoté, Pinot Noir and Gamay

WINEMAKER: Caroline Bellavoine

VINEYARD: Vines planted in 1982 in Dezize-lès-Maranges over clay-limestone soil on silt and Triassic sandstone from 300m. Southeast facing.

VITICULTURE: Organic (not certified).

WINEMAKING: 100% de-stemmed. Cold pre-fermentation maceration. Vatting period for 20 days. Then fermented over indigenous yeasts with some punch-downs and daily pump-overs.

AGING: Aged for 12-18 months in oak barrels.

BOTTLING: Unfined.

