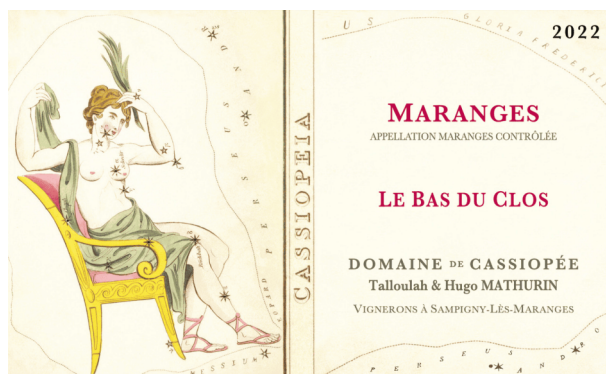


Maranges Rouge, Le Bas du Clos

Domaine de Cassiopée



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Maranges

GRAPE VARIETY: Pinot Noir

WINEMAKER: Talloulah and Hugo Mathurin

VINEYARD: Planted in 1929 over clay-limestone soil. Southwest facing. Density of 11,000 vines/ha.

VITICULTURE: Organic certification pending. Guyot-Poussard pruning.

WINEMAKING: 100% de-stemmed. Pneumatic press at 1.8 bar. 7-8 days of alcoholic fermentation in used barrels. Daily pump-overs. Post-fermentation 3 weeks at 30°C.

AGING: Aged for 12 months in old barrels.

BOTTLING: Coordination with lunar calendar. No fining, no filtering. Little or no sulfur used (very light dose during bottling).

