

# Maranges 1er Cru La Fuissière 2021

The Maranges area, forms a link between the Côte-d'Or and the Saône-et-Loire.

## TASTING NOTES

With its lovely clear garnet-red colour, the nose gives off a highly expressive bouquet of fresh strawberries, roses and mineral touches. The palate is distinguished by its delicacy, elegance and freshness.



## ORIGIN

Neighboring the Santenay appellation, the Maranges appellation is located on the southern tip of the Côte de Beaune. Mostly planted in Pinot Noir, the hills forming this vineyard has a south/south-east exposure, with an altitude oscillating between 240 and 400 meters.

"La Fuissière", which extends over almost 35 hectares with a beautiful exposure to the south, has a mainly marly soil (gray and blue marls covered with calcareous scree).

The name "Fuissière" is derived from the ancient French "Faisse" or "Faissa" which means "land strip". This refers to the terraced winegrowing we find on this steeply slope.

## VITICULTURE

Grape variety: pinot noir

Soils: gray and blue marls covered with calcareous scree.

Orientation: South

Surface area under vine: 0.51 ha

Pruning: Guyot & Cordon de Royat systems

Yield: 32 hL/ha

Average age of the vines: 41 years old.

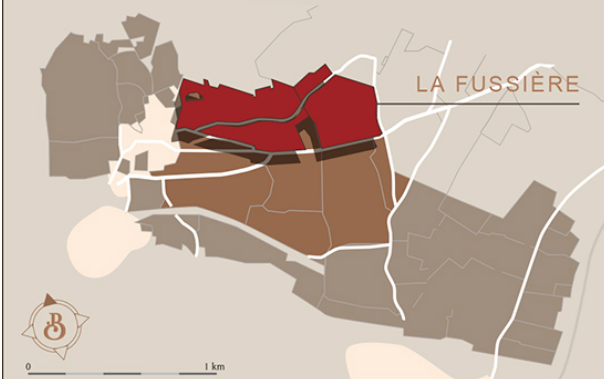
## VINIFICATION

Harvest date: 28 September 2021.

The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were completely destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 18 days including 3 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 5 punchings of the cap.

DEZIZE-LÈS-MARANGES  
CHAMPIGNY-LÈS-MARANGES  
CHEILLY-LÈS-MARANGES



JEAN-CLAUDE BOISSET

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## AGEING

Maturation: aged on the lees for 13 months with no racking using a proportion of 43% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

## BOTTLING

Bottling in december 2022, the wine was very gently filtered before being bottled using gravity.

Number of bottles: 2,196.

## VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: from 5 to 8 years.



JEAN-CLAUDE BOISSET