



DOUDET - NAUDIN  
— EN BOURGOGNE DEPUIS 1849 —

# MARANGES 1<sup>ER</sup> CRU

## « CLOS ROUSSOT »

### GRAPE VARIETY

---

Pinot Noir

### CONTROLLED APPELLATION

---

Located just at the southwest part of the Côte de Beaune and against the village of Santenay, Maranges is really an interesting but not yet well-known vineyards located on the 3 following villages: Cheilly-les-Maranges Dezize-les-Maranges and Sampigny-les-Maranges. The name has some 1ers Crus like our «Clos-Roussot» adjacent to the "Clos Rousseau» located on the village of Santenay. We follow this wine since 1997.

### LOCAL SOIL

---

This vine is planted on some clay-limestone soils.

### WINE-MAKING

---

Manual harvest-picking. The grapes are sorted in the vineyard and then in the winery of Doudet-Naudin and are controlled on selection tables. A punching of the cap is done daily and the controlled temperature allows the expression of the fruit. The fermentation is done in open vats before pressing. 15 months of growing

Maturation during 15 months in oak barrels

### CHARACTER AND STYLE

---

Pretty robe with some bright vermilion brown highlights. The animal and perfumed nose reveals a beautiful ripe fruit opens on aromas of fruits (blackberry, black cherry and blackcurrant) the whole is charming and well balanced. The palate is round with a beautiful gourmet development with a taste of the terroir. This is a nice 1er Cru too often overlooked.

### AGEING AND SERVICE

---

To keep 5-8 years. Temperature of service: 15°C

This wine goes well with meats but also young, an "Andouillette" for example, but Also a good terrine. Some white meat, poultry but also all roasts and grills. After a few years it is quite able to offer a great accompaniment to meat cooked in sauce, or with mushrooms (unless too spicy) and kidney.

