DOMAINE

Les Guignottes

MARANGES



Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°C
Ageing: 4-6 years

Plot

The Maranges vineyard serves as the link between the Côte-d'Or and Saône-et-Loire. Our Maranges Domaine Les Guignottes covers 0.5176 hectares.

Vinification | Aging

The grapes are destemmed and vinified in tanks for approximately four weeks, revealing the full richness of their aromas. After devatting, the wines are transferred to oak barrels and aged for 12 months.

Tasting

With a brilliant raspberry-ruby hue"?sometimes darker and tinged with violet"?the bouquet of our Maranges bursts with fruit notes (blackcurrant bud, red berries ranging from fresh to jammy). Fresh and marked by licorice, the palate is coated in rich texture and peppery flavors. Featuring smooth, warming tannins, the wine has a commanding presence, is well-integrated, and displays intense vinosity.

Food and wine pairing

Our Maranges pairs naturally and effortlessly with poultry and red meat dishes featuring exotic, spicy flavors. It works equally well with spring rolls, grilled ribs, and braised pork.

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