



## Domaine Claude Nouveau Maranges

BURGUNDY (FRANCE)

Situated in the heart of the Côte-de-Beaune, the Nouveau family has been making wine there for 6 generations. With the objective of producing quality wines, as naturally as possible, linked to the size of the yield and informed through being close to the soil and sensitive to the seasons.

**Grapes:** Pinot Noir

**Terroir:** Clay & marly limestone. Vineyard surface area: 3 acres. Age of vines: 15-50 years

**Viticulture:** Hand-harvested.

**Viniculture:** Traditional alcohol fermentation between 15 to 18 days. Aged in oak barrels for 12 months, then 6 months in vats before bottling. No filtering or refining.

**Alcohol:** 13% vol.

**Appearance:** Ruby red with violet reflections

**Nose:** Wild red berries (red currant & raspberry)

**Palate:** Full-bodied and well-structured with wild red berry flavors & peppery undertones.

**Pairings:** Poultry (coq au vin), grilled red meats (beef, lamb, duck) or red meats with poivrade sauce. Also matches well with grilled or braised pork.



## Burgundy Wine Region of France

**Climate:** Burgundy experiences very hot summers and very cold winters. It is the coolest and most northern red-wine producing region in the world. The vintages from Burgundy can vary greatly as there are years that lack sun or have unpredictable rainfall. This can lead to un-ripened grapes, and less flavorful wines.

There are two main grape varieties grown in Burgundy: Chardonnay & Pinot Noir. However, this region does not classify their wines according to varietal; it is all about the 'terroir' for a particular wine. The ranking of wines from least to most sophisticated are: Bourgogne Blanc/Rouge; Villages; Premier Cru; Grand Cru.

**Côte de Beaune** is in the southern part of the Côte d'Or and is home to the famous villages of Chassagne-Montrachet, Les Maranges, Mersault, Puligny-Montrachet, Saint Aubin & Santenay.