HOUSE OF TOWNEND

# Maranges 1er Cru La Boutière Rouge 2022, Domaine Bachelet-Monnot




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| **Price** | £42.00 |
| **Code** | MARA070 |

The vineyard contains ancient vines, up to 90 years old on 1 parcel. Vinification sees 20% whole bunch ferment and aging in 25% new oak for one year. An explosion of exotic red fruits, soothing, polished tannins and an underlay of rusticity giving an added dimension. A great expression of the terroir of this appellation.

**Tasting Notes:**

The bouquet is intense, ripe, smoky and powerful. The palate is equally full, almost brooding with layers of sweet cherry fruit, raspberry coulis and confiture, equally balanced by a tight minerality and quenching freshness. The oak is careful and underpins the fruit and texture perfectly. A beautifully crafted wine.

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| Specification | |
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| **Vinification** | Vinification sees 20% whole bunch ferment, which adds structure to the massively rich fruit intensity. Aged in 25% new oak for one year. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2026 |
| **Country** | France |
| **Region** | Burgundy |
| **Area** | Côte de Beaune |
| **Sub Area** | Maranges |
| **Type** | Red Wine |
| **Grape Mix** | 100% Pinot Noir |
| **Genres** | Fine Wine |
| **Vintage** | 2022 |
| **Body** | Elegant, refined and supple |
| **Producer** | Domaine Bachelet-Monnot |
| **Producer Overview** | In 2005 Marc and Alex Bachelet formed Domaine Bachelet-Monnot with the help of their Uncle Monnot and father. Given the combination of exceptional vineyards, an excellent vintage, and the brothers' attention to details in the vines and in the cellar, the first release of the Domaine's Puligny wines received immediate recognition both locally as well as internationally. The seat of the domaine is situated in Dezize-lès-Maranges, just southwest of Santenay. No herbicides are used in the vineyards and regular ploughing of the rows is carried out to manage weeds. |
| **Closure Type** | Cork |
| **Food Matches** | Enjoy with duck roasted in honey |