



HOUSE OF TOWNEND

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

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	
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