



maison A&S

MARANGES ROUGE

“LE GOTY” 2024

The “Le Goty” parcel is located in the commune of Maranges at an altitude of 220 meters. Planted in 1975, it lies on deep clay-limestone soil combining hard limestone, white marl, and fine clay, favoring structure and aromatic complexity. The south to southeast exposure allows for regular and progressive ripening within the fresh and vibrant context of the 2024 vintage.

Yield: 18 hl/ha

Manual harvesting took place in mid-September 2024. The grapes were destemmed and placed in wooden vats. Alcoholic fermentation lasted approximately 15 days, with gentle extraction alternating punch-downs and pump-overs in order to preserve finesse and fruit freshness.

Aging lasted 12 months in oak barrels followed by 5 months in tank, with careful monitoring on fine lees to bring roundness and complexity. No sulfites were added during vinification, only after malolactic fermentation and before bottling.

The Maranges 2024 shows an intense red color. The nose develops aromas of fresh red fruits, flowers, and subtle spicy notes. On the palate, the tannins are fine and elegant, supported by a beautiful mineral freshness and a harmonious finish.

Food pairing: roasted red meats, game birds, dishes in sauce. Aging potential: 5–8 years