



maison A&S

Maranges Le Bas Des Loyères

Planted in 1970 on clay-limestone soil, the vineyard is located in Sampigny-les-Maranges, just below the Maranges Premier Cru Le Clos Des Loyères. The yield is 30 hectoliters per hectare.

The Maranges grapes harvested on September 24, 2021, were 50% destemmed and 50% whole clusters, and they were placed in wooden vats, where we monitored the fermentation daily. We performed pump-overs or punch-downs, depending on the tasting. After 18 days of fermentation, we decided to remove the pomace and press it. The wine was then transferred to 228-liter barrels for aging. Throughout the aging process, we frequently tasted the wines. After 12 months, it was ready to be racked and placed in tanks for 2 months to harmonize and stabilize the barrels before bottling. No sulfites were added during vinification, only after malolactic fermentation and just before bottling.