

maison A&S

Maranges

"Le Bas des Loyères" 2023

The "Le Bas des Loyères" plot, planted in 1970, is located at an altitude of 200 meters, on a soil primarily composed of white marl, providing finesse and minerality to the wine. This limestone terroir allows for excellent water retention and favors optimal grape maturation. Facing south, the plot enjoys direct sunlight throughout the day, ensuring a beautiful aromatic concentration. The yield is controlled at 40 hl/ha to ensure a faithful expression of the terroir.

The manual harvest took place on September 10, 2023, followed by a careful sorting of the grapes, which were fully destemmed before being placed in wooden vats. The fermentation lasted 15 days, with gentle extraction, alternating punching down and pump overs. After pressing, the wine was aged for 12 months in oak barrels, then refined in a vat for stabilization. No sulfites were added during vinification, except after malolactic fermentation and just before bottling.

This Maranges "Le Bas des Loyères" 2023 has an intense red color and a fresh nose of red fruits, flowers, and subtle spicy notes. On the palate, it features fine tannins and a lovely mineral freshness. It pairs perfectly with grilled meats, roasted white meats, fine charcuterie, or soft cheeses like Brie or Camembert. It can be kept for 5 to 8 years for harmonious development.

Composition of this vintage:

2833 bottles, 48 magnums, 1 jeroboam.

