

maison A&S

Maranges Blanc "Le Bas des Loyères" 2023

The "Le Bas des Loyères" plot, planted in 1970, is located in the commune of Maranges, at an altitude of 200 meters. The soil is mainly composed of clay-limestone marls, rich in minerals and well-drained. The clay retains moisture, allowing for slow and steady maturation of the grapes, while the limestone provides the wine with minerality and freshness. This terroir favors good aeration of the roots and an optimal expression of the aromas. The full south-facing exposure ensures optimal sunlight, contributing to remarkable aromatic concentration. The yield is controlled at 45 hl/ha to guarantee the best terroir expression.

The hand harvest took place on September 11, 2023. The grapes were pressed directly upon arrival at the winery using a horizontal wooden press for about 3 hours. We taste frequently to determine the end of pressing. The must was then cooled to 10°C for 24 hours for natural clarification before being placed in 228L barrels for fermentation. The wine aged for 11 months in oak barrels, without new barrels, to preserve the fruit's purity while adding roundness and complexity. No sulfites were added before malolactic fermentation and just before bottling.

This Maranges "Le Bas des Loyères" Blanc 2023 has a brilliant pale yellow color, accompanied by a delicate nose of white flowers, yellow-fleshed fruits like peach and pear, and subtle toasted almond notes. On the palate, it offers beautiful freshness, good structure, and a present minerality, with a clean, persistent finish. This wine pairs perfectly with seafood, grilled or sauced fish, and soft cheeses and can be kept for 5 to 10 years.

Composition of this vintage:
278 bottles, 6 magnums, 1 jeroboam.

