



Maranges 1^{er} Cru "Clos des Loyères"



Vineyard of origin:

Appellation: Maranges 1^{er} Cru « Clos des Loyères »

Geolocation: 4.6908952 – 4.656643 / 4.6908590 – 4.661802

Grape variety: Pinot Noir

Soil type: Calcareous clay

Vine age: 100 years

Yield: 30 hectoliters per hectare



Wine:

ABV: 13%

Vinification: Handpicked and selected during harvest.

Slow extraction through pressing.

Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation in barrel with native yeast and bacteria.

Maturation: Matured on fine lees for 14 months.

Racked before bottling. Unfiltered.

Production: 2500 bottles per year

Bottled at the estate.



Domaine Jeannot
12 route départementale 974
21190, Meursault - FRANCE

domaine.jeannot@gmail.com