

Maranges

"Les 8 Ouvrées"



Appellation: Maranges "Les 8 Ouvrées" *Geolocation*: 46.902727 – 4.669966

Grape variety: Chardonnay
Soil type: Calcareous clay

Vine age: 3 years

Yield: 35 hectoliters per hectare



ABV: 13%

Vinification: Handpicked and selected during harvest.

Low-pressure pressing.

Low-temperature static must settling for 24 and 36 hours.

Vinified in stainless steel tanks.

Maturation: Matured on fine lees for 10 months in French oak barrels.

Malolactic fermentation.

Racked, fined and lightly filtered before

bottling.

Production: 1300 bottles per year

Bottled at the estate.



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