DOMAINE ROYET



THE WINE :

Appellation: Maranges
Vineyard site: Le Chêne
Colour: Red
Grape variety: Pinot Noir

BY THE PLOT :

Village: Cheilly-lès-Maranges
Exposure: Flatland
Year planted: 1980
Soil: Clay-limestone, predominantly clay

IN THE CELLAR :

Vinified in stainless steel tanks using destemmed grapes, with daily pump-overs, cold pre-fermentation maceration and controlled temperatures. Malolactic fermentation in barrels.
Aged for 12 months in oak barrels, 25% new.

AT TASTING :

Bright ruby-red colour. Maranges wines are known for expressing their terroir, with fine structure and pronounced tannins. Aromas of ripe black fruit and undergrowth. Full-bodied on the palate with a long finish. Well-integrated oak and a subtle hint of vanilla on the finish.
Open the bottle 1 hour before serving and allow it to breathe.
Food pairing: Cooked meat dishes, red and white meats, game and cheese
Serving temperature: 12–16°C
Ageing potential: 8 years

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