BURGUNDY

MARANGES PREMIER CRU: DOMAINE BATTAULT CLOS ROUSSOTS

Domaine Battault

TASTING NOTES

Dark ruby-red colour. Nose of very ripe black fruits, redcurrant jam and fine, spicy oak. Warm, generous mouthfeel of ripe fruit - melting and enveloping.



WITH FOOD

Beef, Chicken

VINTAGE	2023
REGION	Burgundy
APPELLATION	Maranges Premier Cru - Clos Roussots
GRAPES	100% Pinot Noir
KEEPING	Drink within 10 years of bottling.
VINIFICATION	Manual harvest, sorting by plot. Cold pre-fermentation maceration for 4 to 6 days, thermoregulated alcoholic fermentation with indigenous yeasts in concrete vats, racking and aging for 14 months in 400L oak barrels.
BOTTLE	75cl
VOLUME	13.5%