



ROGER BELLAND MARANGES 1ER CRU LA FUSSIÈRE

£40.00

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Today, Roger's daughter, Julie, has taken over the day to day running of this excellent estate. A range of top quality Chardonnays from highly regarded vineyards are made, which contrast somewhat with their succulent reds from lesser-known yet great value appellations such as Maranges and Santenay in the Côte Châlonnaise.

Processes in the vineyard are as natural as possible, with grass sown between the vines to encourage natural biodiversity and reduce predators. Very environmentally conscious, Julie prefers to use prophylactic methods instead of chemicals. In order to control the yields and vigour vines are selectively debudded. Maranges is an appellation with a reputation for producing characterful Pinot Noir of great value.

The grapes are completely destemmed in the winery then a cold pre-fermentation occurs for a week. The alcoholic fermentation starts at a low at 15°C for around 4 weeks then raised to 35°C for 3 days to refine the tannins. The wine then is aged in French oak barrels.

Tasting Notes: Packed with ripe wild raspberry and damson fruit. Medium-bodied and fragrant with a supple, appealing texture. Fresh and vibrant now, this will soon develop savoury complexity.

Grape: 100% Pinot Noir

Food Match: Ideal with roast duck or cheese.

Closure: Natural Cork

Farming Practices: Vegan - Contains Sulfites

