



MARANGES 1ER CRU 'CLOS DES ROIS' - ORGANIC

Burgundy, France
Château de Melin



www.chateaudemelin.com

Method & Production

Located at the heart of the friction zone between two tectonic plates, this Maranges 1er Cru, Clos des Rois, showcases the full diversity of its terroirs. Hand-harvested, organic, estate-grown grapes. Three weeks maceration. Alcoholic fermentation in fiber tank and malolactic in oak, using indigenous yeasts. Ageing in oak barrels for 18 months. Two months bottle refinement before release.

Tasting Notes

Displaying an intense ruby hue. This wine is powerful yet elegant, revealing expressive aromas of red berries. Its firm tannic structure is beautifully balanced, a fleshy wine, which is complex, and harmonious. Complete and very well balanced through to the finish.

Food Matching

Game and red meats

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
DM0623	Maranges 1er Cru 'Clos des Rois' - Organic	Pinot Noir	2023	13%	Cork	6x0.75lt	Yes	No	Yes	No