

Le Chamery



Domaine

JÉRÔME FORNEROT

Saint-Aubin

Maranges *Le Chamery*

This plot was planted in the mid-1970s, on deep marly clay soil. Sustainably grown, the vines are pruned in the Cordon de Royat pruning system.

After being handpicked, the harvest is sorted and fully destemmed. It is then vatted for maceration and fermentation for approximately 15 to 20 days. The process of pressing is carried out by pneumatic presses that press the grapes slowly and gently. The juice is then allowed to settle and placed by gravity in French oak barrels for 10 months. After aging in barrels, the wine is placed in vats for a month and is bottled at the estate.

This wine is of a beautiful deep ruby color, with rich and complex aromas of red fruit and spices. The mouth is rich, long and well-balanced with a touch of minerality. Ideally pair Œufs en Meurette (poached eggs in a red wine sauce) or Porcini mushrooms cooked in red wine.

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