

[http://www.louislatour.com/pages/index.php?id\\_page=41&id\\_vin=67&millesime=2006](http://www.louislatour.com/pages/index.php?id_page=41&id_vin=67&millesime=2006)

## Maranges 2006



<i>Appellation</i>	<i>Region</i>	<i>Village</i>
Maranges A.C.	Côte de Beaune	Maranges
	<i>Grape varieties</i>	<i>Soil</i>
	Pinot Noir	Liassic clay

### Tasting Note

The Maranges 2006 has a spicy nose of pepper and cloves. It is full in the mouth with lasting tannins. Tasted April 2009.

### Vinification

Stainless steel vats

### Description

Situated to the south-west of Santenay, the Maranges appellation is at the southernmost tip of the Côte de Beaune. The Pinot Noir vineyards are planted on well-exposed south-east facing slopes, and the wines thrive on the heavy clay soil. The wines tend to be firm and tannic when young. Maranges has an excellent capacity for ageing with fine structure and intensity of Pinot Noir fruit character.

*Orgia de Filés: Filé à milanesa ao molho de nata, Filé recheado com presunto e queijo e Filé ao molho de mostarda, com batatas sauté e batatas suíças.  
Jantar em 09 de julho de 2010, no Morro em Porto Alegre.*