



CHEVROT

MARANGES “SUR LE CHÊNE”



VINTAGE	2023
COUNTRY	France
REGION	Burgundy
APPELLATION	Maranges
WINE TYPE	Red
VARIETIES	Pinot Noir
ORGANIC	Yes
SOIL	Limestone gravel and sand
ABV%	12.5
CLOSURE	Cork
BOTTLE UPC	3322718074041



Maranges is located at the southern-most part of the Côte de Beaune, producing red wines that Clive Coates describes as “honest, sturdy and rustic in the best sense... (and) with good acidity”. This was the reputation of Maranges, but it’s changing, in no small part due to the work of the Chevrot family. The Chevrots have been making wine in Maranges since 1830, and today the winery is run by two brothers, Pablo and Vincent Chevrot. Their parents started bottling wines under the Domaine Chevrot name in the nineteen seventies and the family played a key role in Maranges becoming an appellation, which was finally granted in 1988. Before 1988, wines here were classified simply as Côte de Beaune - Villages. It’s worth noting that the appellation of Maranges covers three small villages: Dezize, Sampigny, and Cheilly.

Today, Domaine Chevrot owns 18.5 hectare of vines; 50% pinot noir, 40% chardonnay, and ten percent aligoté in appellations of Maranges, Santenay, and the Hautes Côtes de Beaune. Their oldest plots were planted by the current winemakers’ grandfather and are up to 75 years old. The brothers, Pablo and Vincent have maintained the traditions of their parents but have built upon their success: starting with conversion of the vineyards to organic viticulture in 2008. Working the soil is important and they own two horses and are now ploughing five hectares by horse. Seeded cover crops are another important element that brings fertility to the soil, aerates and restructures the soil, and limits erosion. Different plant types bring different elements: grains for structure, beans and clover trap nitrogen from the air and it gathers in the roots, getting released back to the soil. And cruciferous plants, like mustard, bring minerals and aerate the soil. They use organic compost in the vineyards and a minimum of copper and sulfur treatments as needed to treat oidium and mildew. They are practicing biodynamics as well but are not certified.