

DOMAINE DE CASSIOPÉE Maranges Blanc 'Les Plantes' 2022

01

Provenance: Maranges, Burgundy **Grape Variety:** 100% Chardonnay

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Pairing: Fine fish and seafood, white meats, full-flavoured cheeses 04

Serving: Temperature: 12°C



Vineyard Cultivation:

Brand new estate in the heart of Sampigny-les-Maranges in 2020, Domaine de Cassiopée is run by Talloulah and Hugo Mathurin who are working hard to make a mark on this under the radar appellation. Domaine de Cassiopée sits on the eastern end within close proximity to the premier cru vineyards. These grapes have come from the Les Plantes plot of 110-year-old vines sitting beside the 'yellow car' in the vineyard.



Vinification:

Whites are pressed without crushing and barreled down without much settling. This wine is matured in barrel (few of which are new) or concrete egg, depending on the cuvée.



Tasting Notes:

The Maranges Blanc 2022 has delicate fruit and is rather classically styled. From the terroir Les Plantes (which is known for old vines in the red division), this is refined, with lovely balance. Semi-rich, yet still with delightful freshness. (Drink from 2023) 89 points, Steen Öhman, Winehog.



Soil Type: Clay/Limestone



Method: Organic

Trade Portal www.closcachet.com.au Instagram: @closcachet

