

# DOMAINE DE CASSIOPÉE Maranges Rouge 'Le Bas du Clos' 2022

**Provenance:** Maranges, Burgundy **Grape Variety:** 

100% Pinot Noir

Pairing:

Pasta bolognese, roast chicken, roast pork, charcuterie, and cow cheeses

**Serving:** 

Temperature: 13°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 vines are 90 years old and sit beshind their home.



#### Vinification:

The reds are mostly destemmed, and matured in barrel (few of which are new) or concrete egg, depending on the cuvée.







### **Tasting Notes:**

The Maranges le Bas du Clos 2022 (from 90-year-old vines) comes from just behind Talloulah and Hugo's beautiful home. Destemmed and delicate, this is elegant, although with a bit of sulphur on the back palate (it was just sulphured). The deep fruit includes seductive raspberries – delicate and fine. Old vines provide the depth, and even in 2022, we get a delicately filigreed presentation of pinot. 89 points, Steen Öhman, Winehog.



### Soil Type:

Clay and Limestones



## Method:

Organic



Unit 6/18 George Street, Sandringham VIC 3191 0401 233 238

#### **Trade Portal**

www.closcachet.com.au Instagram: @closcachet

