

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MAZILLY PERE ET FILS

AOP Bourgogne
Red

PRESENTATION

Our Domaine is a family estate located in Meloisey (a village with a wine-growing vocation for centuries, as it is said that Meloisey wine was served at the coronation of Philip Augustus in 1180) in the Hautes-Côtes de Beaune for several generations. Until 1948, the estate was owned by the Thevenot family. Through his marriage to the family's only daughter, Mr. Mazilly became the successor and Pierre Mazilly developed the estate. After studying at the Beaune wine high school, Frédéric Mazilly, Pierre's son, returned to work on the estate in 1977. Over the generations, the succession continues, and the estate expands with new plots.

VARIETAL

Pinot Noir 100%

TERROIR

A floor of limestone marls.

IN THE VINEYARD

The work in the vineyard is done in the Burgundian tradition: short pruning, controlled yields, plowing, sustainable farming to obtain a healthy, rich, and concentrated harvest.

WINEMAKING

Total destemming, fermentation in temperature-controlled stainless steel tanks. Regular punch-downs, malolactic fermentation. Cold pre-fermentation maceration.

AGEING

Aging in French oak barrels, blending, light filtration. Traditional cork stopper.

SERVING

16°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Bourgogne Côte d'Or, En Vêves, Rouge is a captivating red wine with a dark and shiny robe. In the mouth, it reveals aromas of ripe red fruits, blackcurrant, and vanilla, accompanied by notes of leather and undergrowth. The wine is structured, with a nice density and length in the mouth, supported by good acidity. It is balanced and powerful, offering a beautiful complexity and structure.

FOOD PAIRINGS

This wine, with its notes of ripe red fruits, blackcurrant, vanilla, and undergrowth, pairs perfectly with grilled or roasted red meats, such as a rib of beef, duck breast with cherries, or leg of lamb with herbs. Slow-cooked dishes, such as beef bourguignon or coq au vin, will highlight its complexity and tannic structure. Aged cheeses, such as brie de Meaux or reblochon, will bring a beautiful harmony with the flavors of this wine. Finally, a red fruit dessert, such as a raspberry tart or cherry clafoutis, will create a perfect sweet pairing.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.