

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-PIERRE MALDANT

AOP Aloxe-Corton Premier Cru Les Valozières
Red



PRESENTATION

Based in Ladoix-Serrigny, at the foot of the Corton hill, this family house dates back to 1895. Jean-Pierre Maldant chose in 1998 to leave the Hospices de Beaune to devote himself fully to his estate. Since 2010, his son Pierre-François Maldant has been in charge of vinification. The vineyard of 10 hectares extends over several prestigious villages of the Côte de Beaune: Ladoix-Serrigny, Savigny-lès-Beaune, Chorey-lès-Beaune, and Aloxe-Corton. Cultural practices are reasoned, with old-fashioned plowing and manual harvesting. The range covers a wide palette of appellations, from regional to Premier Crus and Grand Crus, including the renowned Corton-Charlemagne. Vinifications highlight balance and finesse, with precise aging that enhances the terroirs. Specificity of the estate: preserved family know-how, offering racy wines faithful to their terroir.

VARIETAL

Pinot Noir 100%

LOCATION

The name of the lieu-dit comes from the "Val aux Osiers" (Willow Valley). Mid-slope exposure, facing south and southeast. Situated just below the Corton Bressandes Grand Cru vineyards.

Age of vines: 40 years old

TERROIR

Clay-rich soils with a small proportion of limestone.

IN THE VINEYARD

Strict debudding and leaf thinning.

HARVEST

Manual harvesting.

WINEMAKING

After sorting in the vineyard, the grapes are transported in small crates to the winery. They are 100% destemmed and gently transferred into vats using 400-liter bins. This technique helps preserve the integrity of the berries and prevents crushing during vat filling. The vatting lasts about 14 days, including a cold pre-fermentation maceration of 3 to 5 days, during which the temperature is kept around 10°C to inhibit yeast activity and delay fermentation. Punch-downs and pump-overs are carried out based on tasting, twice daily, to extract color, tannins, and aromas.

AGEING

After a 48-hour settling period, the wine is racked warm into oak barrels. Aged for 11 months in oak, with 30% new barrels.

SERVING

Serving Temperature: 15°C

AGEING POTENTIAL

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

This wine presents a deep garnet hue that immediately catches the eye. The nose reveals elegant, fruity aromas enhanced by toasted and roasted notes that add complexity. On the palate, it is full-bodied and fleshy, offering a velvety texture. Its finish is impressively long, with each sip delivering a harmonious and lasting sensation making this wine a remarkably balanced and pleasurable tasting experience.

FOOD PAIRINGS

To complement Domaine Jean-Pierre Maldant, Aloxé-Corton Premier Cru Les Valozières, Rouge, it's essential to choose dishes that highlight its complex and harmonious character. This wine, with its deep garnet color, elegant fruit and toasted aromas, and rich, velvety palate, pairs beautifully with a range of refined dishes. Red meats such as beef tenderloin with mushrooms or herb-crusted rack of lamb will emphasize the wine's depth and length on the palate. Saucy dishes like coq au vin or boeuf bourguignon especially when prepared with the same Grand Cru—create an unforgettable culinary harmony. Aged hard cheeses such as mature Comté or Beaufort will complement the wine's roasted notes perfectly. For dessert, a cherry tart or a dark fruit clafoutis will echo the fruity nuances of this Premier Cru.

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