



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LA MENOIZE

AOP Beaune Premier Cru Les Montrevenots
Red



PRESENTATION

Our Domain is a family-run estate located in Meloisey (a village with a wine-growing tradition for centuries, as it is said that wine from Meloisey 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 expanded the estate. After studying at the Beaune wine 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. Ay

VARIETAL

Pinot Noir 100%

TERROIR

Oxfordian marls, Jurassic, calcareous brown soils and calcareous brown soils.

IN THE VINEYARD

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

WINEMAKING

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

AGEING

French oak barrel aging, blending, light filtration. Traditional cork closure.

SERVING

16-18°C

AGEING POTENTIAL

10 to 15 years

TASTING

This Beaune Premier Cru displays a deep, opaque red color. On the nose, it reveals fruity aromas, notably cherry and morello cherry. The tannins, while present, are smooth, and the bouquet is dominated by red fruits. There are also notes of spice and terroir.

FOOD PAIRINGS

With its red fruit aromas such as cherry and raspberry, along with spicy and terroir notes, it pairs perfectly with grilled or roasted red meats, such as beef tenderloin or duck breast. The smooth tannins and elegant structure of this wine also make it an excellent match for game dishes, such as venison or hare. For a refined touch, serve it with a platter of aged cheeses, especially soft-ripened cheeses like Brie or Camembert, which will highlight the wine's complexity and depth.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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