

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MAILLARD PÈRE ET FILS

AOP Chorey-lès-Beaune

White

**PRESENTATION**

The Domaine MAILLARD Father and Son was created in 1766 but it was in 1952 that it finally settled in Chorey-lès-Beaune. From a few plots operated by Daniel MAILLARD, the estate has expanded to now cover 19 hectares spread over 7 villages: Chorey-lès-Beaune, Savigny-lès-Beaune, Beaune, Ladoix-Serrigny, Aloxe-Corton, Pommard, Meursault, and Volnay. Today, the estate is managed by Pascal MAILLARD, Daniel's son, representing the tenth generation. It produces a wide range of wines by practicing sustainable farming for years.

VARIETAL

Chardonnay 100%

LOCATION

Plot of 1.47 hectares.

Age of vines: 30 years old

TERROIR

Soils consisting of marly limestones and marls from the Middle and Upper Jurassic period.

IN THE VINEYARD

Traditional with plowing, green harvest, leaving 6 to 7 clusters per vine.

WINEMAKING

The pneumatic pressing is quite long at low pressure. Once the juice is extracted, it is put in a tank for settling and then transferred to barrels. Unlike red wine, the alcoholic fermentation takes place in barrels.

AGEING

In 228-liter barrels, including new barrels, for 12 to 18 months during which stirring is carried out, the fine lees are put back into suspension to 'nourish and round out' the wine.

SERVING

10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Pale yellow wine, it displays an expressive floral nose accompanied by a touch of minerality. The mouthfeel is characterized by suppleness and roundness.

FOOD PAIRINGS

It is ideal for an aperitif or to accompany a trout in parchment.

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