

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE MAILLARD PÈRE ET FILS

AOP Volnay  
Red

## PRESENTATION

The MAILLARD Estate was established in 1766 but it was not until 1952 that it finally settled in Chorey-les-Beaune. Starting from a few plots worked by Daniel MAILLARD, the estate has expanded to now cover 19 hectares spread over 7 villages: Chorey-les-Beaune, Savigny-les-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

Pinot Noir 100%

## TERROIR

The soil base is made up of marly limestones and marls from the Middle and Upper Jurassic period. These are brown soils mixed with pebbles and hard limestones gravels.

## IN THE VINEYARD

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

## HARVEST

After a manual harvest, the sorting and selection of the best bunches is carried out. Bunches that lack maturity or are damaged (botrytis) are systematically separated and destroyed. Thus, only the best bunches are put into the vat for vinification.

## WINEMAKING

This one lasts 12 to 15 days at a controlled temperature with 1 to 2 punch-downs per day. When the winemaking process is completed, the wine is placed in a tank to rest for a few days.

## AGEING

Aging in 228-liter barrels, 40% of which are new, for 18 months. Bottling after a light filtration to preserve the wine's full character, aroma, body, and length on the palate.

## SERVING

14 to 16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

Featuring a bright purple robe, the nose reveals notes of cherry and peony enhanced by a touch of toasted aroma. With great aromatic purity on the palate, it captivates with its natural balance.

## FOOD PAIRINGS

He finds his happiness in the company of tasty poultry such as roasted guinea fowl with figs and naturally feathered game birds in salmis. The cheeses he prefers are those with a bold flavor, and one immediately thinks of Époisses, and also Maroilles.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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