

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LA MENOIZE

AOP Bourgogne Hautes Côtes de Beaune
White

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 Philippe-Auguste 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

Chardonnay 100%

TERROIR

Marly formations, limestone scree.

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

The harvested grapes are pressed to obtain the must, which is cooled to 5 - 6 degrees, clarified, and then put into barrels.

AGEING

The white musts ferment in French oak barrels of 330 liters with a proportion of 20% new barrels. During the aging process, several times in the winter, stirring is carried out.

SERVING

11-13°C

AGEING POTENTIAL

3 to 5 years

TASTING

The Bourgogne Hautes Côtes de Beaune, Blanc is an elegant white wine with a pale and shiny robe. In the mouth, it offers delicate aromas of white fruits and flowers, accompanied by a beautiful minerality. The wine is balanced, with a fresh acidity and a well-defined structure, making it an excellent choice to accompany a variety of light and tasty dishes.

FOOD PAIRINGS

Seafood such as fresh oysters, pan-seared scallops, and grilled shrimp will perfectly highlight its freshness. Grilled or lightly sauced fish, like sole fillet with white butter or dill salmon, will also pair beautifully with this wine. White meats, such as herb-roasted chicken or veal in lemon sauce, will subtly complement its aromatic notes. Fresh goat cheeses, like Crottin de Chavignol or Valençay, will highlight the finesse of this wine. To finish on a sweet note, caramelized apple tart or pear clafoutis will harmonize perfectly with its fruity flavors.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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