Domaine Maillard Père Et Fils, AOP Meursault, White

PRESENTATION
The Domaine MAILLARD Père et Fils was created in 1766 but it was in 1952 that it finally settled in Chorey-les-Beaune. Starting from a few plots managed by Daniel MAILLARD, the estate has expanded to 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 many years.

VARIETAL
Chardonnay 100%

LOCATION
0.23 hectares parcel.
Age of vines: 50 years old

TERROIR
The soil base consists of marly limestones and marls from the Middle and Upper Jurassic period. These are brown soils mixed with pebbles and gravel from hard limestones.

IN THE VINEYARD
Traditional with plowing, green harvesting, leave 6 to 7 clusters per vine.

HARVEST
After manual harvesting and a rigorous selection in the vineyard of the best bunches, the pressing is pneumatic, of a fairly long duration at low pressure.

WINEMAKING
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
Breeding in 228-liter tanks including new barrels for 12 to 18 months during which there is stirring, we put the fine lees back in suspension to 'nourish and round off' the wine. Then we do the fining and filtration, and finally, the bottling.

SERVING
12 to 14°C

AGEING POTENTIAL
3 to 5 years

TASTING
This bright golden straw Meursault reveals notes of hazelnuts, brioche, and flowers. Its balanced body has a creamy texture and offers a beautiful complexity of aromas.

FOOD PAIRINGS
It is perfect with scallops, poultry in cream sauce.

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