

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-PIERRE MALDANT

AOP Bourgogne  
Red**PRESENTATION**

Based in Ladoix-Serrigny, at the foot of the Corton hill, this family house dates back to 1895. Jean-Pierre Maldant chose in 1998 to leave the Hospices de Beaune to devote himself fully to his estate. Since 2010, his son Pierre-François Maldant has been in charge of vinification. The vineyard of 10 hectares extends over several prestigious villages of the Côte de Beaune: Ladoix-Serrigny, Savigny-lès-Beaune, Chorey-lès-Beaune, and Aloxe-Corton. Cultural practices are reasoned, with old-fashioned plowing and manual harvesting. The range covers a wide palette of appellations, from regional to Premier Crus and Grand Crus, including the renowned Corton-Charlemagne. Vinifications highlight balance and finesse, with precise aging that enhances the terroirs. Specificity of the estate: preserved family know-how, offering racy wines faithful to their terroir.

**VARIETAL**

Pinot Noir 100%

**LOCATION**

This vineyard is located in the lieu-dit "La Chapelle Notre Dame," in the village of Ladoix-Serrigny, adjacent to the historical monument of the same name. It is one of the only vineyard plots within the Bourgogne regional AOC officially permitted to display the name of its specific climat on the label, and benefits from its own standalone appellation.

Age of vines: 90 years old

**TERROIR**

Clay soils that provide structure to the wines.

**IN THE VINEYARD**

Strict debudding and leaf thinning.

**HARVEST**

Manual harvest.

**WINEMAKING**

After sorting in the vineyard, the grapes are transported in small crates to the winery. They are 100% destemmed and gently transferred into vats using 400-liter bins. This method preserves the integrity of the berries and prevents crushing during vatting. The maceration lasts about 14 days, beginning with a cold pre-fermentation phase of 3 to 5 days. The temperature is kept around 10°C to inhibit yeast activity and delay fermentation. Punch-downs and pump-overs are performed based on tasting, twice a day, to extract color, tannins, and aromas.

**AGEING**

After a 48-hour settling period, the wine is raked warm into oak barrels. Aged for 11 months in oak.

**SERVING**

Serving Temperature: 15°C

**AGEING POTENTIAL**

3 to 5 years

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

This wine displays a richly colored robe, evolving from deep purple to darker ruby hues with age, and eventually to captivating violet tones. The nose opens with a generous bouquet of red and black berries strawberry, cherry, blackcurrant, and blueberry. On the palate, it reveals a delightful fruit-forward profile, beautifully framed by crisp tannins and a well-integrated freshness on the finish, delivering a harmonious and charming tasting experience.

## FOOD PAIRINGS

To pair with Bourgogne La Chapelle Notre Dame, opt for dishes that highlight its fruity aromas and generous mouthfeel. This wine, with its deep purple to ruby robe and notes of red and black berries, pairs perfectly with fine charcuterie, grilled meats, and vegetable gratins. Aged Gruyère or Gouda cheeses also beautifully complement its crunchy tannins and fresh finish. For a sweet-and-savory twist, a cheese platter accompanied by red berries makes a delightful end to the meal.

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