



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MAILLARD PÈRE ET FILS

AOP Savigny-lès-Beaune

Red



PRESENTATION

The Domaine MAILLARD Father and Son was created in 1766 but it was not until 1952 that it finally settled in Chorey-les-Beaune. 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 while practicing sustainable farming for years.

VARIETAL

Pinot Noir 100%

LOCATION

1.82 hectares parcel.

Age of vines: 40 years old

TERROIR

The soil foundation 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 harvest, 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 lasting 12 to 15 days at controlled temperature with 1 to 2 punch-downs per day. When the vinification is completed, the wine is put in a tank to rest for a few days.

AGEING

In 228-liter barrels, 25% of which are new barrels for 18 months.

SERVING

14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Dressed in a peony hue, it exhales delicate scents of red fruits: redcurrant, cherry. The palate has a lively attack and a beautiful silkiness opening up with aeration to cherry.

FOOD PAIRINGS

It goes well with guinea fowl or duck.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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