

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-PIERRE MALDANT

AOP Aloxe-Corton

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**

A collection of parcels located in some of the finest terroirs of the appellation: "Les Valozières" and "Les Morais".

Age of vines: 50 years old

**TERROIR**

Clay soils characterize the plots in "Les Morais", while those in "Les Valozières" are clay-limestone.

**IN THE VINEYARD**

Strict debudding and leaf thinning.

**HARVEST**

Manual harvest.

**WINEMAKING**

After sorting in the vineyard, grapes are transported in small crates to the winery. They are 100% destemmed and gently transferred into vats using 400-liter bins, preserving the integrity of the berries and avoiding crushing during vatting. Fermentation lasts about 14 days and begins with a cold maceration of 3 to 5 days at around 10°C, which halts yeast activity and delays fermentation. Punch-downs and pump-overs are performed twice daily based on tasting, to extract color, tannins, and aromas.

**AGEING**

After a 48-hour settling period, the wine is racked warm into oak barrels. Aged for 11 months in oak barrels, 30% of which are new.

**SERVING**

Serving Temperature: 15°C

**AGEING POTENTIAL**

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

This wine displays a deep ruby to garnet color, captivating with its brilliance and depth. The nose offers enchanting aromas of red fruits, interwoven with notes of leather and spices, revealing ripe, refined scents. On the palate, it is distinguished by its fleshy, gourmet character, with a juicy, well-balanced texture. Its tannic structure both polished and assertive provides a strong presence and excellent ageing potential, making each tasting ever more promising with time

## FOOD PAIRINGS

The distinguished tannins pair beautifully with red meats, whether grilled or in sauce, and roasted or glazed poultry. Also excellent with soft, washed-rind cheeses such as Époisses, Ami du Chambertin, or Livarot.

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