

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MAILLARD PÈRE ET FILS

AOP Chorey-lès-Beaune
Red

PRESENTATION

The Domaine MAILLARD Père et Fils was created in 1766 but it was in 1952 that it finally settled in Chorey-lès-Beaune. Starting from a few plots worked by Daniel MAILLARD, the estate has expanded to cover 19 hectares spread over 7 villages: Chorey-lès-Beaune, Savigny-lès-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

Chorey-lès-Beaune red from Domaine Maillard comes from vineyards of 5.80 hectares located north of Beaune in the Côte de Beaune. The vines are planted on flat land and gentle slopes with east and south-east exposure. This positioning ensures slow and even ripening of the grapes. The temperate climate preserves freshness and balance. Well-drained soils support deep root development.

Age of vines: 30 years old

TERROIR

The terroir is composed of clay-limestone soils mixed with ancient alluvial deposits. Clay brings structure and roundness, while limestone adds elegance and tension. The soils are deep enough to withstand dry periods. Gravel enhances drainage and heat retention. This combination produces balanced and refined wines.

IN THE VINEYARD

Domaine Maillard follows a sustainable approach to vineyard management. Practices are adapted to each plot to preserve soil life and biodiversity. Chemical inputs are limited as much as possible. Yields are controlled to ensure high-quality grapes. This philosophy allows the terroir to express itself naturally.

HARVEST

Harvesting is carried out at optimal ripeness to maintain balance between sugar and acidity. Grapes are usually hand-picked to allow careful selection. Sorting takes place both in the vineyard and at the winery if needed. This ensures only healthy and high-quality fruit is used. The process respects the integrity of the grapes.

WINEMAKING

This one lasts 12 to 15 days at a controlled temperature with 1 to 2 punch-downs per day. When the winemaking process is complete, the wine is put into a tank to rest for a few days.

AGEING

Ageing lasts around 10 to 12 months, mainly in oak barrels. A moderate proportion of new oak is used. This ageing adds complexity and refinement.

SERVING

14 to 16°C

AGEING POTENTIAL

5 to 10 years

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.



DOMAINE MAILLARD PÈRE ET FILS

AOP Chorey-lès-Beaune
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

The wine shows a bright ruby red color. The nose reveals red fruit aromas such as cherry and raspberry with subtle spice notes. On the palate, it is smooth and fruity with fine tannins. The balance between freshness and roundness is harmonious. The finish is elegant and lingering.

FOOD PAIRINGS

This wine pairs well with dishes like roasted herb chicken, grilled salmon fillet, or a red fruit tart. It also complements mild and aged cheeses. Its versatility allows it to match both savory and slightly sweet dishes. It enhances both traditional and modern cuisine. It is an easy and enjoyable food wine.

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.