

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-PIERRE MALDANT

AOP Savigny-lès-Beaune Premier Cru Aux Fourneaux  
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

The "Fourneaux" vineyard is located on a gentle slope with an ideal southwest exposure, neighboring the renowned climats of Vergelesses and Lavières. The name "Fourneaux" originates from historical charcoal furnaces once found in the area. Vineyard area: 0.3037 ha.

Age of vines: 70 years old

## TERROIR

Iron- and clay-rich soils give great depth to the wines produced from this mid-slope terroir.

## 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 to preserve berry integrity and avoid crushing. Fermentation lasts around 14 days and begins with a 3 to 5-day cold maceration at about 10°C to inhibit yeast activity. 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 raked warm into oak barrels. Aged for 11 months in oak, 20% of which are new.

## SERVING

Serving Temperature: 15°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

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## **TASTING**

The robe has a bright and vivid cherry-red hue. The nose reveals a basket of perfectly ripe wild red and black berries. Spices and floral notes emerge gradually as the wine opens up. The oak is already beautifully integrated. On the palate, the wine is well-balanced with fine tannins and impressive length.

## **FOOD PAIRINGS**

Pairs beautifully with red meats, white meats, or feathered game.

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