

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MAZILLY PERE ET FILS

AOP Gevrey-Chambertin
Red

PRESENTATION

Our Domaine is a family estate located in Meloisey (a village with a wine-growing tradition for centuries, as it is said that Meloisey wine was served at the coronation of Philippe-Auguste in 1180) in the Hautes-Côtes de Beaune for several generations. Until 1948, the estate was owned by the Thevenot family. Through his marriage to the family's only daughter, Mr. Mazilly became the successor and Pierre Mazilly developed the estate. After studying at the Beaune wine school, Frédéric Mazilly, Pierre's son, returned to work on the estate in 1977. Over the generations, the succession continues, and the estate expands with new plots. Aymeric

VARIETAL

Pinot Noir 100%

TERROIR

Calcareous brown and calcareous brown soils. Marls covered with scree and red silts.

IN THE VINEYARD

The work in the vineyard is done in the Burgundian tradition: short pruning, controlled yields, plowing, sustainable farming to obtain a healthy, rich, and concentrated harvest.

WINEMAKING

Total destemming, fermentation in temperature-controlled stainless steel tanks. Regular punch-downs, malolactic fermentation. Cold pre-fermentation maceration.

AGEING

French oak barrel aging, blending, light filtration. Traditional cork closure.

SERVING

16-18°C

AGEING POTENTIAL

5 to 10 years

TASTING

The Gevrey-Chambertin, La Platière, Rouge is a powerful red wine with a dark and shiny robe. In the mouth, it offers aromas of ripe red fruits, blackcurrant, and undergrowth, with a slightly smoky note. The wine is structured, with melted tannins and a beautiful length in the mouth, supported by a freshness and harmony that make it an excellent choice for aging.

FOOD PAIRINGS

Grilled or roasted red meats, such as a rib of beef, a duck breast with cherries, or a leg of lamb with herbs, pair perfectly with this wine. Braised dishes, such as beef bourguignon or coq au vin, will highlight its complexity and tannic structure. Aged cheeses, like brie de Meaux or reblochon, will bring a beautiful harmony with the flavors of this wine. Finally, a dessert with red fruits, such as a raspberry tart or a cherry clafoutis, will create a perfect sweet pairing.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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