

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-PIERRE MALDANT

AOP Savigny-lès-Beaune Premier Cru Les Peuillets  
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 parcel is located in the southeast of the Savigny-lès-Beaune Premier Cru appellation. Planted at an average altitude of 250 meters on gentle slopes, it enjoys ideal sun exposure. Vineyard area: 0.2020 ha.  
Age of vines: 5 years old

## TERROIR

This is one of the earliest-ripening terroirs in the Côte de Beaune. Our young vines are planted on predominantly sandy, well-draining soils.

## IN THE VINEYARD

Strict debudding and leaf thinning.

## HARVEST

Manual harvest.

## WINEMAKING

After sorting in the vineyard, the grapes are transported in small crates to the winery. They are 100% destemmed and gently transferred into vats using 400-liter bins. This technique helps preserve the integrity of the berries and prevents crushing during vatting. The maceration lasts around 14 days, beginning with a 3 to 5-day cold soak at about 10°C to inhibit yeast activity. Punch-downs and pump-overs are carried out 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, with 20% new barrels.

## 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

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## **TASTING**

A lighter color than the Savigny 1er Cru "Aux Fourneaux". Aromas of red and black fruits, along with floral notes. Wines from "Les Peuillets" are less concentrated than those from "Aux Fourneaux" but display great aromatic finesse.

## **FOOD PAIRINGS**

Beef cuts, white meats, or mild-flavored cheeses.

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