

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

MAISON AYMERIC MAZILLY

AOP Saint-Aubin Premier Cru
White



PRESENTATION

The Maison Aymeric Mazilly is a wine company located in Burgundy, France. Founded in 2004 by Aymeric Mazilly, it specializes in the production of high-quality white wines from the Côte de Beaune. The Mazilly family has been rooted in the region for several generations. Pierre Mazilly took over the family estate in the 1950s, and his son Frédéric, as well as his grandson Aymeric, have continued the tradition. The estate covers about 19 hectares, mainly located in the Hautes Côtes de Beaune, but also in prestigious appellations such as Gevrey-Chambertin, Pommard, Volnay, and Meursault. The wines produced by Maison

VARIETAL

Chardonnay 100%

LOCATION

This Premier Cru Saint-Aubin comes from carefully selected plots on the hillsides of the Côte de Beaune, within the AOP Saint-Aubin Premier Cru appellation. With ideal southeast-facing slopes, the vineyards benefit from optimal sunlight that promotes balanced ripening of the Chardonnay grapes.

Age of vines: 30 years old

TERROIR

The vineyard sits on clay-limestone soils, a signature of the Saint-Aubin Premier Cru terroirs. The mix of limestone marl and fine clay offers excellent water retention and imparts tension, elegance, and depth to the wine.

IN THE VINEYARD

The vines are farmed with a strong focus on plant balance and sustainable viticultural practices. Soil management is regular, and treatments are carefully adapted to preserve both vineyard health and authentic terroir expression.

HARVEST

The grapes are hand-harvested at full maturity, allowing a careful selection of the healthiest and most expressive bunches. Harvested fruit is gently transported to the winery to protect its integrity.

WINEMAKING

After gentle pressing, fermentation takes place in stainless steel tanks or large oak casks, using indigenous yeasts to fully express the character of the fruit and terroir. Intervention is minimal, respecting the purity of the juice.

AGEING

The wine is aged for around 12 months in a combination of tanks and French oak barrels, some of which are new or lightly used. This process adds aromatic complexity while preserving the wine's freshness and vibrancy.

SERVING

Serving temperature: 11–13°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 Premier Cru Saint-Aubin stands out for its aromatic freshness and finesse. The nose reveals delicate notes of white flowers, Golden apple, and candied citrus, followed by subtle mineral nuances. The palate is broad yet tense, with a long, saline, and elegant finish.

FOOD PAIRINGS

This wine pairs beautifully with fish in light sauces, monkfish with beurre blanc, or shellfish such as langoustines or seared scallops. It also complements a spring asparagus risotto or soft-ripened aged cheeses.

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