



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-PIERRE MALDANT

AOP Savigny-lès-Beaune  
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

This cuvée comes from two parcels: "Les Pimentiers" and "Les Fourneaux," located just below our Savigny 1er Cru "Fourneaux" plot. According to an old saying, Savigny wines are "nourishing, theological, and health-giving."  
Age of vines: 60 years old

## TERROIR

The south-facing "Fourneaux" benefits from gravelly soils scattered with ferruginous oolite. Further down, the brown-red limestone becomes more clayey and stony in "Les Pimentiers."

## 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 to preserve berry integrity and avoid crushing. Fermentation lasts about 14 days, including a cold pre-fermentation maceration of 3 to 5 days at approximately 10°C to inhibit yeast activity. Punch-downs and pump-overs are performed twice daily, guided by 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, 25% of which are new barrels.

## SERVING

Serving Temperature: 15°C

## AGEING POTENTIAL

3 to 5 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

This Savigny-Lès-Beaune presents a deep cherry color, purplish with garnet highlights that immediately draw the eye. The bouquet is dominated by aromas of black and red berries such as blackcurrant, cherry, and raspberry, uplifted by floral violet notes. On the palate, the wine reveals a moderately tannic, full-bodied character while preserving the freshness and brightness of the fruit. Its roundness and volume offer perfect balance, harmonizing power and delicacy in equal measure, resulting in a refined and pleasing tasting experience.

## FOOD PAIRINGS

Best enjoyed with beef dishes, even seared foie gras, or crispy roasted poultry, including lacquered or caramelized styles. For cheese pairings, Savigny-Lès-Beaune goes well with mild-flavored varieties such as Chaource, Brie de Meaux, Tomme, Reblochon, Cantal, or Mont d'Or..

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