



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MAZILLY PERE ET FILS

AOP Pommard
Red



PRESENTATION

Our Domaine is a family-run estate located in Meloisey (a village with a wine-making tradition for centuries, as it is said that wine from Meloisey 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 expanded 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 grows with new plots.

VARIETAL

Pinot Noir 100%

TERROIR

Oxfordian marls, Jurassic, calcareous brown soils and calcareous brown soils.

IN THE VINEYARD

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

WINEMAKING

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

AGEING

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

SERVING

16-18°C

AGEING POTENTIAL

10 to 15 years

TASTING

The Pommard, 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 noble and velvety tannins, and a beautiful length in the mouth, supported by freshness and harmony that make it an excellent choice for aging.

FOOD PAIRINGS

This wine, with its elegant structure and velvety tannins, pairs perfectly with grilled or roasted red meats, such as beef tenderloin, duck breast, or lamb leg. Braised dishes, like beef Bourguignon or coq au vin, will enhance its complexity and length on the palate. Aged cheeses, such as Époisses or Brie de Meaux, complement the flavors of this wine beautifully. For a sweet touch, a red fruit tart or a chocolate fondant make perfect pairings to finish on a indulgent note.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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