

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN-PIERRE MALDANT

AOP Corton Grand Cru
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

Vines located mid-slope with southeast exposure.
Age of vines: 100 years old

TERROIR

Clay-limestone soils with shallow topsoil—sometimes only 30 cm before reaching bedrock.

IN THE VINEYARD

Strict debudding and early leaf removal to optimize ripeness and fruit quality.

HARVEST

Manual harvest.

WINEMAKING

After sorting in the vineyard, grapes are transported in small crates to avoid crushing. 100% destemmed, then transferred into vats using small 400L bins to preserve berry integrity. Cold pre-fermentation maceration for 3 to 5 days at ~10°C to delay yeast activity. Punch-downs and pump-overs are done twice daily based on tasting to extract color, tannins, and aroma. Total cuvaison lasts about 14 days.

AGEING

After 48 hours of settling, the wine is barreled warm. Aged for 11 months in oak barrels, 40% of which are new.

SERVING

Serve at 15°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Grand Cru reveals a deep, intense ruby robe. The nose is rich and suave, with captivating aromas of black fruit interwoven with delicate floral hints. On the palate, the wine is dense and fleshy, delivering a harmonious, lingering finish that leaves a lasting and elegant impression.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70



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FOOD PAIRINGS

To honor the elegance of this Corton Grand Cru:

Roasted or grilled red meats: filet of beef, leg of lamb with Provençal herbs

Game dishes: roasted pheasant, duck breast with fig compote

Aged cheeses: mature Comté, Epoisses

Desserts with red fruit: raspberry tart, berry coulis

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.