

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN-PIERRE MALDANT

AOP Aloxé-Corton Premier Cru Les Maréchaudes  
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 Aloxé-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

Two parcels contribute to this cuvée. The first is located in the heart of the Maréchaudes climat—Lieu-dit “Les Maréchaudes” in Aloxé-Corton. Unusually for Burgundy, the second parcel lies slightly lower, in the lieu-dit “La Maréchaude” on the commune of Ladoix-Serrigny, yet shares the same Aloxé-Corton Premier Cru classification. Southeast exposure, just below the Maréchaudes Grand Cru. Vineyard area: 0.3011 ha. Age of vines: 50 years old

## TERROIR

Clay-limestone soil with shallow topsoil.

## IN THE VINEYARD

Strict debudding and leaf thinning.

## HARVEST

Manual harvest.

## WINEMAKING

After sorting in the vineyard, 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, starting with a 3 to 5-day cold maceration at around 10°C to block yeast activity. Punch-downs and pump-overs are carried out twice daily, guided by tasting, to extract color, tannins, and aromas.

## AGEING

After a 48-hour settling period, the wine is raked warm into oak barrels. Aged for 11 months in oak, with 30% new barrels.

## SERVING

Serving Temperature: 15°C

## AGEING POTENTIAL

5 to 10 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## TASTING

The color is relatively light ruby. On the nose, this wine is powerful and concentrated, with aromas of red fruits such as raspberry, blackberry, and strawberry, accompanied by gentle notes of sweet spices, tea, and cocoa. This is a wine of finesse. On the palate, it is delicate with a long finish. The tannic structure is very smooth, delivering a balanced wine with beautifully velvety tannins. The finish is long and aromatic, echoing the fruity notes from the initial nose.

## FOOD PAIRINGS

Enjoy this wine with game, fine cuts of red meat prepared with care, and classic cheeses.

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