

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# MAISON AYMERIC MAZILLY

AOP Pommard  
Red

## PRESENTATION

Maison Aymeric Mazilly is a winery located in Burgundy, France. Founded in 2004 by Aymeric Mazilly, it specializes in the production of great 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 and grandson Aymeric have continued the tradition<sup>1</sup>. The estate covers some 19 hectares, mainly in the Hautes Côtes de Beaune, but also in prestigious appellations such as Gevrey-Chambertin, Pommard, Volnay and Meursault. The wines produced by Maison Aymeric Mazilly are renowned for their quality. The red wines are fruity with a well-controlled woodiness, while the white wines are rich, balanced and structured. Every year, their wines win medals in prestigious competitions such as the Concours des Grands Vins de France.

## VARIETAL

Pinot Noir 100%

## TERROIR

Located in the Pommard appellation, on characteristic clay-limestone soils of the Côte de Beaune.

## IN THE VINEYARD

Vineyard work follows traditional Burgundian methods: short pruning, controlled yields, ploughing, and sustainable viticulture to achieve healthy, concentrated fruit.

## HARVEST

Hand-harvested.

## WINEMAKING

Entirely destemmed, fermented in temperature-controlled stainless steel vats. Regular punch-downs, malolactic fermentation, and a period of cold pre-fermentation maceration.

## AGEING

Aged in a combination of stainless steel tanks and French oak barrels, followed by gentle filtration before bottling.

## SERVING

16-17°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This Pommard Rouge offers a deep garnet robe with crimson highlights. The nose is expressive, opening with ripe red and black fruits, such as Morello cherry and blackberry, layered with subtle violet and spiced aromas. On the palate, the structure is firm yet refined; muscular but graceful, with fine tannins and a well-balanced acidity. The finish is persistent and slightly spicy, revealing hints of graphite and forest floor. This wine stands out for its power, elegance, and classic Burgundian depth.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## FOOD PAIRINGS

ChatGPT a dit :

This Pommard red, both structured and refined, pairs beautifully with generous, flavourful dishes. It will elevate roast duck breast with figs, slow-cooked beef bourguignon, or veal chop with chanterelle mushrooms. For elegant vegetarian options, consider truffle risotto or creamy polenta with wild mushrooms to highlight the wine's earthy and spicy nuances. As for cheese, opt for aged Comté, a lightly warmed Époisses, or a mature Stilton to complement its aromatic depth without overpowering its balance.

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