



**LA MALAURIE**  
**FAMILLE TRIBAUT**  
*Bourgogne & Champagne*

## BOURGOGNE

*En Terre de Blancs*



### KNOW-HOW

- Grape variety:** 100% Chardonnay
- Terroir :** Calcaire marneux, marls, white and grey deep soil, a bit rocky
- Vines:** On hillsides, chalky slopes, south-east exposure  
All parcels are located along the Grands Crus touristic route.
- Viticulture:** Guyot pruning style, mechanical soils labour, reasoned fight
- Harvest:** Manual harvest in full baskets, double sorting: in the vineyard & at the winery on table
- Winemaking:** Whole bunches are directly pressed, slowly, without sulfites  
A cold slow-settling at 8°C for 24h in stainless steel vat, after light sulfur additions  
Then, the must is transferred into barrels for fermentations:  
Alcoholic fermentation with indigenous yeasts  
Slow malolactic fermentation
- Aging on lees :** 6 to 9 months ; 50% in French oak barrels from 1,2 or 3 wines, Tonnellerie Chassin  
Regular and gently stirring for more yeasts expression in suspension  
Light Kieselghur filtration before bottling

### TASTING NOTES

Brilliant gold-green colour with golden highlights. A complete aromatic profile with notes of almonds and hazelnuts, light vanilla and butter. There are also herbaceous nuances of fern, spices and white flowers (hawthorn, acacia).

Aromatic, well-balanced, dry and lively on the palate, with a round mid-palate. With finesse, it's a persistent, deep wine, without excessive structure.

**POTENTIAL:** Between 1 to 5 years in the cellar.

**FOOD PAIRINGS:** Best served between 11 and 13°.

Perfect as an aperitif or with seafood. It also pairs well with fish, as well as traditional dishes such as rabbit with mustard or onion tart. Many cheeses, particularly from Burgundy, also go well with this wine: Brie. Vacherin. Mont-d'Or. Beaufort and Comté.