



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

BOURGOGNE
HAUTES-CÔTES DE BEAUNE
Chardonnay



KNOW-HOW

- Grape variety :** 100% Chardonnay
- Terroir :** Clay-limestone, white marls, with surface limestone rocks
- Vines:** On hillsides, light chalky slopes, east / south-east exposure
- Viticulture:** Guyot pruning style, mechanical soils labour, reasoned fight
- Harvest:** Mechanical: sorted on the plot with optical sorting system
Second sorting by hand at the winery on sorting 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
Alcoholic fermentation with indigenous yeasts
Slow malolactic fermentation
- Aging on lees :** 9 months to a year in stainless steel vats
Regular and gently stirring for more yeasts expression in suspension
One racking following the end of fermentations, during the spring
Wines under CO₂ for keeping wines freshness.
Light Kieselghur filtration before bottling.

TASTING NOTES

With gold-green highlights, the nose expresses aromas of white flowers. It also suggests floral honey.

The palate is elegant and straightforward. The freshness and minerality of Chardonnay are combined with a touch of light roundness, making it fruity and light.

POTENTIAL: Between 1 and 4 years. More lively in its youth, it will become rounder with time.

FOOD PAIRINGS: Best served between 10 and 12°C.

In his yo, it is a perfect match with parsleyed snails, terrines or even parsleyed ham. As it matures, it goes better with spicier dishes and in sauces (Blanquette de veau), as well as with cooked fish and poultry (Poulet au citron). For cheeses, we prefer Chaource, Bleu de Bresse and cooked cheeses (Comté).