



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

BOURGOGNE

HAUTES-CÔTES DE BEAUNE

Pinot Noir



KNOW-HOW

- Grape variety :** 100% Pinot Noir
- Terroir :** White marls on limestone bedrocks, limestone pebbles
- Vines:** Coteaux between valleys and hills, often steep, west exposure
- Viticulture :** Guyot pruning style, mechanical soils labour, sustainable practices
- Harvest:** Mechanical, sorted on plants with optical system & on sorting table at the winery
- Winemaking:** Full de-stemming at 100% for intense-colored wines with high fruits taste
Transfer to concrete vats (without sulfiting), followed by crushing
Cold pre-fermentary maceration at 10-12°C with 2 pump-overs/day (5 days)
Alcoholic fermentation with indigenous yeasts in open vats
1 pigeage and 1 pumping over daily, with limited pigeages for greater finesse
Vatting lasts between 18 and 20 days
Slow malolactic fermentation
- Aging on lees :** > 1 year in concrete vats
Racking with light filtration Kieselguhr before bottling

TASTING NOTES

A purple colour with hints of violet. The fruity nose evokes raspberry, Morello cherry and a hint of blackcurrant, typical of the terroir. There are spicy liquorice notes and a hint of undergrowth.

Spontaneous and direct, firm in the first year, this wine quickly charms you with its harmony and balance. On the palate, we find fruity aromas of black berries, with hints of herbs (peony, rose) and vanilla from the wood ageing. We appreciate its fine, warm and elegant tannins.

POTENTIAL: Between 3 to 5 years in the cellar.

FOOD PAIRINGS: It is best served at 14-16°C in a Burgundy glass.

A friend of the famous classic 'boeuf bourguignon', it is perfect with well-balanced dishes. It pairs well with roast meats: veal fillet, pork, leg of lamb, accompanied by vegetables or gratins. And of course, it will be a faithful companion to the mild-tasting cheeses typical of its region: Brillat-savarin, Epoisse, fresh Soumaintrain and Citeaux.