



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

CHAMPAGNE LA MALAURIE

LES DEUX TERRES

Grand Cru

KNOW-HOW

Grape variety:	60% chardonnay , 40% pinot noir
Terroir :	Chalky; on hillsides; East (chardonnay) and South exposure (pinot noir)
Main Crus:	Chouilly - Grand Cru, Aÿ - Grand Cru
Viticulture :	Chablis & Cordon de Royat pruning, mechanical soils labour, reasoned fight
Harvest:	Manual in perforated full cases, direct sorting on the vine plant
Winemaking :	Alcoholic fermentation with selected in-house yeasts Partial malolactic fermentation
Blend :	After fermentation, topped up with 30% reserve wine from the 2 grape varieties
Aging on lees :	> 3 years in the cellar
Disgorgement :	Around 5 months before shipment
Dosage :	< 6 g/L – Extra Brut

TASTING NOTES

This blend of Chardonnay and Pinot Noir reveals a magnificent hue of ripeness, with golden-yellow highlights and a subtle string of bubbles.

On the nose, Les Deux Terres delights with aromas of white and black fruit and hawthorn.

Absolute delicacy and gourmandise enhance the roundness and chalky length of the terroir. A frank, straightforward wine, designed for connoisseurs. The dosage is deliberately very low so as not to affect the original character of this cuvée, Les Deux Terres.

POTENTIAL: Between 1 to 5 years in the cellar at 15°C.

FOOD PAIRINGS: This wine has all the power and structure of pinot noir, although the finesse of chardonnay dominates. It deserves to be served in a large wine glass, between 8°C and 10°C !

It goes perfectly with savoury dishes such as farmhouse guinea fowl with sour apples, barbecued prime rib or ewe's milk cheese. It will delight your taste buds with roast peaches or, more daringly, walnut-based desserts.

