



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

MEURSAULT

PREMIER CRU

Les Charmes



KNOW-HOW

- Grape variety :** 100% Chardonnay
- Terroir :** Limestone, clay, white marls, with surface rocks
- Vines:** Below the Perrieres parcel, on a light slope, with a south-east exposure
- Viticulture:** Guyot pruning, 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 :** >1 year in French oak barrels (35 % new oak from Tonnellerie Chassin, slightly heated)
Regular and gently stirring during 4 months for yeasts expression, without racking
Light Kieselghur filtration before bottling.

TASTING NOTES

A bright, pale yellow-gold robe, the nose offers maturity and elegance with great aromatic intensity: yellow and exotic fruits are followed by notes of dried fruit and delicate, refreshing white flowers.

On the palate, the attack is full but fresh, well-balanced between sweetness and salinity. Aromas of mango, pineapple, spices like cinnamon or vanilla and toasted bread. The finish remains mineral. It will best express itself over the years.

POTENTIAL: Great white wine for cellaring, 6 - 8 years!

FOOD PAIRINGS Served between 12-14°C in a large wine glass, where it should blossom for a moment. It enhances fine cuts of veal or poultry in white sauce. It goes perfectly with grilled prawns or lobsters, or foie gras. Try it with chocolate, it's a delight!