



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

MEURSAULT

Cuvée Saint-François



KNOW-HOW

- Grape variety:** 100% Chardonnay
- Terroir:** Limestone and calcareous marls, rocky soil
- Vines:** On the hillside, gentle slope, 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 (20 % new oaks, Tonnellerie Chassin, slightly heated)
Regular and gently stirring during 4 months for yeasts expression, without racking
Light Kieselghur filtration before bottling.

TASTING NOTES

With gold and green shades, its robe sparkles. A fresh, subtle bouquet of vegetal and floral notes (elderberry) complements the generosity of exotic, vanilla, almond and honey aromas.

In the mouth, richness and fatness accompany the freshness of the limestone soil for a powerful, long-lasting wine. With its aromas of dried fruit, vanilla and yellow fruit, it offers fine balance. Unctuous and well-structured, this is a great wine that can easily wait for more maturity.

POTENTIAL: Great white wine for cellaring, 5 - 10 years!

FOOD PAIRINGS: Best served between 12 and 13°C in a large wine glass to bring out its full complexity.

Its a perfect accompaniment to fish, grilled shellfish and poultry in sauce. It also goes well with strong cheeses such as blue cheese, or Beaufort for its salty taste.