

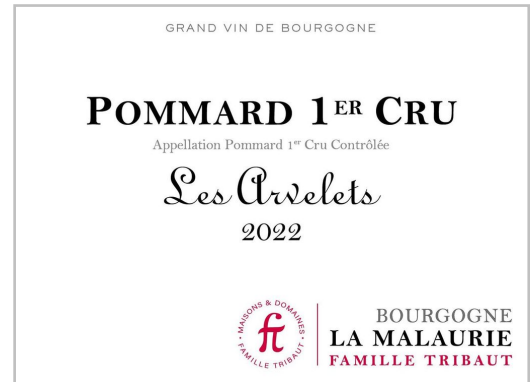


LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

POMMARD

PREMIER CRU

Les Arvelets



KNOW-HOW

- Grape variety :** 100% Pinot Noir
- Surface:** 42 ares
- Terroir :** Oxfordian marls, Brown limestone and calcareous soil loaded with iron oxide
- Vines:** On hillsides, south exposition, on a slope at the bottom of the valley, 50 years old
- Viticulture :** Guyot pruning style, mechanical soils labour, sustainable practices
- Harvest:** Manual in full baskets, sorted in the vineyard & also on sorting table at the winery
- Winemaking:** 30% de-stemming (depending on the vintage), i.e. 70% stems in vats
Transfer to concrete vats (without sulfiting), followed by crushing
Cold pre-fermentary maceration at 10-12°C with 2 pump-overs/day (3-6 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 20 and 25 days before transfer to barrels
Malolactic fermentation in barrels
- Aging on lees :** > 1 year in French oak barrels (35% new light toast barrels from Chassin)
Racking of barrels with light filtration Kieselguhr before bottling

TASTING NOTES

With its mauve hues, its robe is a deep crimson red. The nose evokes notes of wild berries (blackberry, bilberry), together with cherry, violet and mineral notes. As it ages, it evolves towards aromas of wild undergrowth.

With its roundness, it has a fruity palate with blackcurrant and cherry aromas that evolve towards chocolate. The rich, supple, silky tannins give it a delicate and fine structure that is also assertive and persistent. The acidity on the finish ensures a beautifully fresh wine.

POTENTIAL: Between 10 and 12 years in the cellar; "good things come to those who wait »!

FOOD PAIRINGS: Serve at 15-17°C in a large glass, with the option of decanting.

Without fail, it is ideal for red meat, duck and game birds or poultry stews. Naturally, it goes well with strong-flavoured cheeses such as Epoisses, Langres and Soumaintrain, as well as an aged Comté.