



**LA MALAURIE**  
**FAMILLE TRIBAUT**  
*Bourgogne & Champagne*

## POMMARD

PREMIER CRU

*Les Rugiens - Bas*

### KNOW-HOW

- Grape variety :** 100% Pinot Noir
- Surface:** 30 ares
- Terroir :** Oxfordian marls, brown calcareous limestone soil, iron oxide-loaded
- Vines:** On hillsides with a gentle slope, east exposure, 35 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 tints, the robe is a deep, dark purple-red. Rich and complex bouquet with black fruit aromas of blackcurrant, raw cocoa and peppery notes. With aeration, it develops floral and menthol touches.

Rich, distinguished and powerful. A bit spicy, with undergrowth notes combining black truffle and earth, also a hint of animal. The tannic structure offers density, firmness and a persistent length. The finish brings freshness, smoky notes, often tending towards liquorice. This is undoubtedly a great wine, racy and complete!

**POTENTIAL:** Between 10 and 20 years, it has a very long life and will become even better with age.

**FOOD PAIRINGS:** Serve at 15-17°C in fine Burgundy glasses, best decanted 2 hours before serving to bring out its full potential, especially when young.

This grand vin honours dishes with character: duck, venison and game, served with mushrooms, morels and ceps, poultry stews or lamb with garlic and herbs. It naturally enjoys the company of strong-flavoured cheeses such as Epoisses, Langres, Soumaintrain and an old Comté.

