



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

POMMARD

Chemin de Traverse



KNOW-HOW

- Grape variety :** 100% Pinot Noir
- Surface:** 1ha 20
- Terroir :** Clay-limestone soil, many rocky pebbles
- Vines:** On hillsides, east /south-east exposure
- 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:** 50% de-stemming
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 (20% new light toast barrels from Chassin)
Racking of barrels with light filtration Kieselguhr before bottling

TASTING NOTES

A brilliant dark ruby red, it has a nose of blackberry and cherry. There are also hints of vanilla, pepper and chocolate, which will evolve into aromas of new leather.

The palate is round, generous and fruity, with aromas of cherry stones. The tannins reflect the terroir: structured, dense, firm though elegant. The finish is long and silky.

POTENTIAL: Between 5-8 years in the cellar, a wine that will improve with age.

FOOD PAIRINGS: Serve at 15-17°C in a large wine glass, or decant 1 hour before serving.

Without any doubt, it goes well with red meat, roast game in sauce, lamb or poultry stews. Naturally, it goes well with strong-flavoured cheeses such as Epoisses and Langres, as well as an aged Comté!