



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

SANTENAY

PREMIER CRU

Clos Rousseau



KNOW-HOW

Grape variety :	100% Pinot Noir
Surface:	45 ares
Terroir :	Limestone, oolites, white marls
Vines:	On hillsides, south-east exposure, 25 years old
Viticulture :	Guyot pruning style, mechanical soils labour, sustainable practices
Harvest:	Manual in full baskets, sorted in the vineyard & 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 a cherry-red robe or raspberry with hints of violet, its bouquet reveals notes of red and black berries and even violet.

On the palate, it offers intensity and suppleness. At once structured and fleshy, its firm, discreet tannins reveal finesse on the finish. It carries us away with aromas of black fruit, sometimes liquorice and spices - a deep, racy wine!

POTENTIAL: Between 7 to 9 years in the cellar.

FOOD PAIRINGS: Best served at 15°C in a large wine glass!

As a gastronomic wine, it goes very well with cooked dishes such as meat pie, small game, braised beef or caramelised poultry. Of course, it goes wonderfully well with mature cheeses (there's nothing like Cîteaux)!