



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

SANTENAY

Les Trois Croix



KNOW-HOW

- Grape variety:** 100% Chardonnay
- Terroir :** Limestone, clay and white marls with surface rocks
- Vines:** Planted on the hillside, with a slope at 25%, and south-east exposure
- Viticulture :** Guyot pruning, mechanical soils labour, reasoned fight, green work
- 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

A brilliant golden color, the bouquet reveals minerality and a hint of floral notes.

The palate is suave and saline, with vigor and roundness balanced by freshness. Honeyed, almond and hazelnut aromas mingle with herbaceous notes.

POTENTIAL: 3 to 5 years in the cellar.

FOOD PAIRINGS: Best served between 11 and 13°C in a large wine glass.

It goes perfectly with creamy, rounded dishes, such as poultry in sauce or Italian dishes like risotto. It also goes well with goat's cheese, Beaufort and Comté.