



LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

VOLNAY

PREMIER CRU

Santenots



KNOW-HOW

- Grape variety :** 100% Pinot Noir
- Terroir :** Brown-red ferruginous marl soil, deep- hard limestone bedrock, limestone pebbles
- Vines:** Gently sloping hillsides, alt. 235m approx., south-east exposure, 45 years old
- Viticulture :** Guyot pruning, mechanical soils labour, sustainable practices, thoughtful debudding
- 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 :** > 16 months in French oak barrels (35% new light toast barrels from Chassin)
Racking of barrels with light filtration Kieselguhr before bottling

TASTING NOTES

Its brilliant ruby-red colour takes us on a journey. The bouquet reveals aromas of red fruit, with woody, smoky and even spicy notes of vanilla. Between freshness and complexity, the wine then unveils itself on the palate.

Creamy and fruity on the attack, the cherry, redcurrant and blackberry flavours are revealed, followed by the violet aroma which is so typical of the terroir. Sweet flavours of cinnamon and smoke add complexity. It's a seductive wine, well-structured and round.

POTENTIAL: Between 8 to 12 years in the cellar.

FOOD PAIRINGS: Serve at 16-18°C in a fine Burgundy glass, with carafage recommended.

As aromatic and well-structured wine, it will do wonders served with roast game or stewed meat. However, it also excels with grilled red meat, duck or roast fillet, flavoured and seasoned with spices. Cheeses such as Brie, Reblochon or Chaource will be delighted to be in its company.