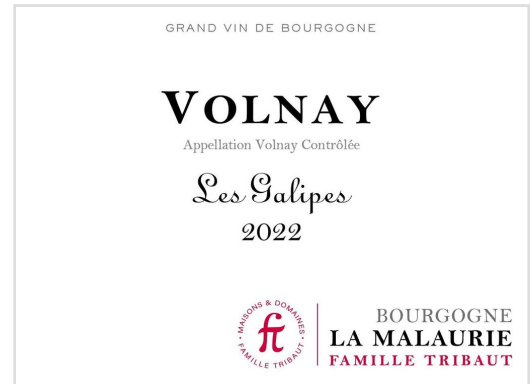




LA MALAURIE
FAMILLE TRIBAUT
Bourgogne & Champagne

VOLNAY

Les Galipes



KNOW-HOW

- Grape variety :** 100% Pinot Noir
- Surface:** 63 ares
- Terroir :** Limestone oolitic soil, red marls, rich and deep soils
- Vines:** At the bottom of hillsides, alt. 250m, south-east exposure, 50 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:** 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

This pretty, bright ruby colour has light garnet highlights. On the nose, its femininity is matched by great aromatic intensity, with notes of red and black berries (raspberry, redcurrant, blackberry) and violets. As it matures, it reveals hints of sweet spices and cooked fruit.

The attack is fresh, the fruit is crunchy, the bouquet is confirmed! The palate is round, smooth and light, with a velvety finish. Delicately complex with finesse.

POTENTIAL: Between 4 to 8 years in the cellar.

FOOD PAIRINGS: Serve at 15-16°C in a Burgundy glass.

A gastronomic wine, it is the perfect accompaniment to dishes that have been patiently roasted, lacquered or caramelised: elegant poultry with fruit, or meat slowly candied with apricots and dried fruit. Its aromatic intensity makes it a perfect match for mild, mature cheeses (Citeaux, Brillât-savarin, Mont d'or).