

DOMAINE JEAN-LUC MALDANT

AOP BOURGOGNE

WINEMAKER

Jean-Luc Maldant

WINE REGION

Burgundy



STORY

Jean Luc Maldant created his domaine in 1988 starting with 2.5 hectares in Chorey-les-Beaune, Savigny-les-Beaune and Aloxe Corton. In 2003, he partnered with Arnauld Jobard to heighten the quality of their winemaking. Jean Luc's philosophy is that of a "baton passer", sharing his knowledge and techniques from generation to generation in the hopes of upholding high quality farming and winemaking.

VINEYARD

The vines are located on the north coast of Beaune in the commune of Chorey-Les-Beaune, stretching over 2.5 acres (1 ha) and planted on clay and limestone soils. The vines yield 55 hl/ha, and are trained similarly to peach trees ("rosaceae") and box trees ("buxacées") to best preserve local fauna. This domaine uses sustainable agriculture techniques to obtain the highest quality fruit all while respecting the terroir.

VINIFICATION

Maldant aims to protect his wines from oxidation by utilizing carbon dioxide instead of over-sulfuring. Cold maceration lasts 12 days, followed by fermentation in temperature controlled tanks. The wines then mature in oak barrels that were previously used on Grand Crus.

TASTING NOTES

Tints of deep purple, aromas of red berries and a fleshy, delicate palate of currants and raspberries.

FOOD PAIRING

Perfect with barbecues, fish baked in red sauces, or pizzas.

QUICK FACTS

VARIETY

100% Pinot Noir

PRODUCTION

583 cases

AGING

Used Oak

FARMING

Sustainable agriculture

OTHER WINES FROM THIS ESTATE

Chorey-les-Beaune Blanc

Chorey-les-Beaune Rouge

