

Maillard Père et Fils

Chorey-Lès-Beaune Rouge 2022



RED STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

A mouthful of Morello cherry and raspberry that's earthy without being heavy and touched with vanilla without being sweet.

VITICULTURE

Vines are planted on mainly calcareous soil over 1,47 hectare with the Guyot training system. Harvest is manual with a rigorous selection.

VINIFICATION

This 17th century property was bought by Pascal Maillard's father in 1952. Vinification is strictly traditional and filtration is light, allowing the superb quality of the grapes to show through.

FOOD MATCHING

Pan-seared venison with rosemary and dried cherries or Provencal lamb with Mediterranean vegetables.

SIZE	75cl
VINTAGE	2022
ABV	13.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	23046122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
TOTAL ACIDITY	5g/l Tartaric
RESIDUAL SUGAR	0.2g/l
SKU	23046122