

Chorey Les Beaune Blanc Domaine Maldant Pauvelot 2024



Region

Côte d'Or stretches from Dijon in the north to Santenay in the south, via Beaune. The wines produced here are more complex, more expensive and more lasting than elsewhere in Burgundy. They come from famous villages such as Vosne Romanee, Pommard, Volnay, Meursault and Puligny Montrachet. The region is divided into two parts, Côte de Nuits to the north and Cote de Beaune to the south. The first produces almost exclusively red wines, the second both red and whites. Cote d'Or takes its name from the Orient; the vines face east to make the most of limited sunlight.

Producer

Domaine Maldant Pauvelot are based in the Cotes de Beaune, they are a 6th generation family estate founded in 1893. A 25ha estate, now run by Jean-Luc Maldant and have specific vineyard plots, located on an exceptional terroir next to Corton's hill between Ladoix and Santenay near Beaune. The domaine embraces a sustainable farming approach via the Bio-Advanced charter, minimising sulphur, practice soil friendly tilling, replanting native plants to support biodiversity and harvesting by hand. They make some elegant styles of Chardonnay and Pinot Noir, from regional appellations to Grand Crus emphasising minerality and terroir.

Tasting Notes

After hand harvesting, grapes are pressed in oxygen free conditions, which allows for less sulphur use. Vinified in tanks and barrels, of which 25% are new French oak. Matured for 14 months with a light stirring. This supple and elegant Chorey-lès-Beaune reveals a floral aromatic harmony, delicately woody, but also notes of hazelnuts and lemongrass. The palate is fruity, and very lively. The acidity gives this cuvee typicity.

Food

A perfect pairing for white fish in cream sauces, or poultry dishes.

Technical Information

Country	France
Region	Cote d'Or
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Not applicable	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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