



DOMAINE MAXIME COTTENCEAU

Bourgogne Aligoté

The next generation of talent in the Côte Chalonnaise has arrived—and the name that’s causing a serious stir is Maxime Cottenceau. A native of the village of Buxy, south of Givry, Maxime comes from a long line of growers, yet is the first to bottle wines under the family name. And what a start for a young winemaker, training under one of France’s greatest winemakers and Rully native, Vincent Dureuil-Janthial! Maxime tends just a few acres of vines naturally, following the lunar calendar—wines here are textured, supple, complex and expressive. These exemplary yet very limited wines are a delicious sign of the extraordinary potential of both the appellation of Montagny, and the Côte Chalonnaise overall.

WINERY: Domaine Maxime Cottenceau

WINEMAKER: Maxime Cottenceau

ESTABLISHED: 2018

REGION: FRANCE • Burgundy • Côte Chalonnaise • Buxy

APPELLATION: Bourgogne AOC

BLEND: 100% Aligoté

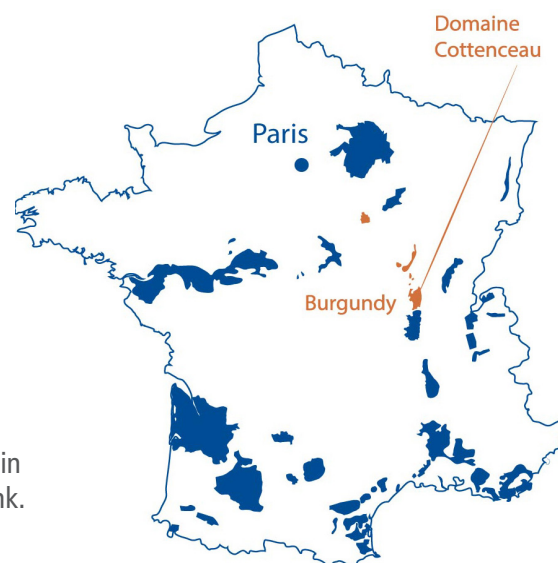
VINEYARDS: A single-vineyard selection of estate vines in ‘Le Bas des Chailloux.’ Soils mix flint and limestone, very cool; the plot faces north.

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Pressed; fermented on indigenous yeasts in barrel (30% new); aged in same barrels for one year, then six months in tank.

TASTING IMPRESSIONS: Aromas of yellow and orange citrus, white fruit, green apple, cream. Medium bodied, fresh and lively

PAIRING SUGGESTIONS: As an aperitif; river fish; soft-rind French cheese



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