



DOMAINE MAXIME COTTENCEAU

Bourgogne Rouge 'Les Chazelles'

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% Pinot Noir

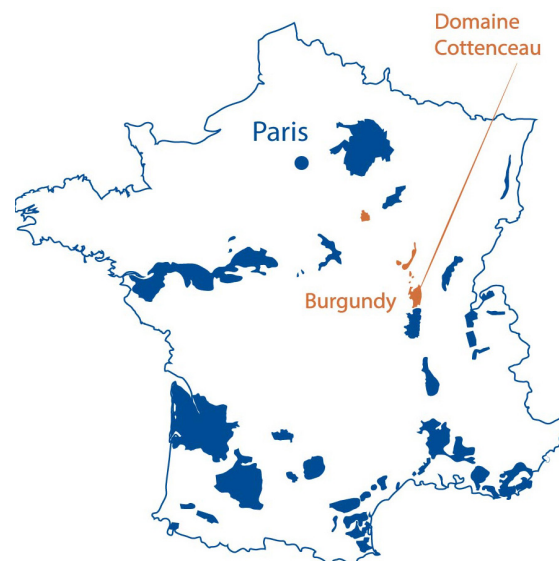
VINEYARDS: Estate vines in the southern part of Montagny. Soils are thin, with the "mother rock" of limestone very close to the surface

AGE OF VINES: 20 years

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

TASTING IMPRESSIONS: Aromas of red berries, crushed stones, purple flowers, warm cedar. Medium-bodied, silky, fine-grained tannins

PAIRING SUGGESTIONS: Air-dried salami; pork terrine; roasted chicken



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