



DOMAINE MAXIME COTTENCEAU

Givry Blanc 'Champ Pourot'

The next generation of talent in the Côte Chalonnaise has arrived—and the name that's causing a serious stir is Maxime Cotteceau. 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 Cotteceau

WINEMAKER: Maxime Cotteceau

ESTABLISHED: 2018

REGION: FRANCE • Burgundy • Côte Chalonnaise • Buxy

APPELLATION: Givry AOC

BLEND: 100% Chardonnay

VINEYARDS: Estate vines in 'Champ Pourot' face full south on a mostly flat plain. Soils are rich in clay, with some limestone. Very limited holdings, low yielding vines; less than 1,000 bottles produced.

AGE OF VINES: 20 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 white and yellow flowers, lemon curd, citrus zest. Medium-bodied and fresh, with more flowers and citrus

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

