



DOMAINE MAXIME COTTENCEAU

Mercurey 'La Chagnée'

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: Mercurey AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vines in 'La Chagnée' face south/southeast on a steep slope. Soils mix limestone and clay with white marl.

AGE OF VINES: 25 years, on average

WINEMAKING: Hand-harvested. Partially destemmed (50%); fermented on indigenous yeasts in temperature controlled tanks. Aged in French oak barrels for 14 months (75% new oak), then six months in tank.

TASTING IMPRESSIONS: Aromas of crushed stones, small red berries, red plum skin, light pepper. Medium-bodied, fresh, suave tannins

PAIRING SUGGESTIONS: Air-dried sausage; soft-rind aged cheese; grilled chicken with wild mushrooms

