



# DOMAINE MICHEL MALLARD ET FILS

Region: Burgundy (Côte de Beaune) Village: Ladoix-Serrigny

Winemaker: Michel Mallard

Property: 13 Hectares in the Côte de Beaune

Michel Mallard took the reins at his family's Ladoix-based domaine in 2005 from his father, Patrick, and has brought with him a strict dedication to working as naturally as possible both out in the vineyards and in the cellar. (Michel is also the winemaker at Domaine d'Eugenie in Vosne-Romanée)

Short of being grouped in with the 'Natural Wine' movement Mallard's vineyards are worked meticulously, vinified by gravity and the finished wines have nearly zero sulfur. The Mallards feel their terroir-first approach is very beneficial for their 13 hectares of vines spread throughout the Cotes de Beaune (Côte de Nuits-Villages, Chorey-les-Beaune, Savigny-les-Beaune, Ladoix, Aloxe-Corton, Corton and Corton-Charlemagne) as it allows the fruit to thrive and the wines are a touch more expressive and precise than they were before fully adopting their new approach.

## *ALOXE-CORTON 1<sup>ER</sup> CRU 'LES VALOZIÈRES' ROUGE*

100% Pinot Noir

Les Valozières lies mid-slope and has a southeastern exposure. The name receives its influence from the type of crops previously grown on the site, willow or wicker.

Heavy clay soil that provides an added benefit in dry vintages.

The vines are between 40 and 50 years old.

The holdings total 0.39 hectare.

The grapes are partially destemmed and stacked in a combination of steel vats and wood casks. Fermentation begins after a week of maceration. Punch downs occur in the beginning with pumps overs taking place and the end of fermentation.

The wine is then aged 15 months in 50% new 228L barrels, the oak of which is sourced from Allier and Vosges. After aging in wood, the wine is transferred to concrete tank where it ages for an additional 6 months before being bottled.

A less-is-more approach to new wood in the cellar and Michel is bringing larger barrels into the fold as well. The time has come for these less-heralded villages to shine and we feel it is a great time to introduce producers like Mallard.

