



## Domaine Coffinet Duvernavy

### Chassagne-Montrachet 1er Cru

#### La Maltroie

The intimate Domaine Coffinet-Duvernavy is located in the illustrious village of Chassagne, in the southern Côte de Beaune. The estate is owned by Phillippe Duvernavy and his partner Laura Coffinet who set out on their winemaking venture with just seven vineyards, including the Grand Cru Batard Montrachet. The estate encompasses seven hectares across the appellation in total, four of which are dedicated to its outstanding white wine, in particular Chassagne Chardonnay, and three are dedicated to red. This specialist estate produces beautifully crafted wines that capture the intense aromas and flavor of their distinguished terroir like few other boutique wineries in the region. Capable of aging for decades, these impeccable wines have never been available in the United States before now.

#### PRODUCTION AREA

*Country:* France

*Region:* Burgundy

*Appellation:* AOC Chassagne-Montrachet 1er Cru

#### VARIETAL

100% Chardonnay

#### PRODUCTION

1er Cru Maltroie presents some of Chassagne's most complex soil types. Small rocks sit atop a fairly deep vein of mineral clay, rich in magnesium and iron oxide, with vines penetrating to a solid bedrock core of limestone of the Jurassic era. Located near mid-village, 1er Cru Maltroie is known for its complexity and depth.

Grapes are hand-harvested at optimum ripeness in small bins, and carried to the winery for a gentle pressing in the pneumatic bladder press. The must is allowed to settle for 24 hours (debourbage) to allow the gross lees to settle out, and the wine descends by gravity into small oak barriques for primary and malolactic fermentations. The must is stirred (batonnage) very rarely during malolactic fermentation, as Philippe Duvernavy prefers to allow the wine to develop without any oxidative notes. The wine is aged 15 months in 1/3 new oak barrels and then bottled.

#### TASTING NOTES

1er Cru Maltroie has a richness, power, and depth of fruit accompanied by an uncanny balance of acidity and minerality. Scents of wild flowers and honeysuckle mingle with ripe Anjou pear and spearmint, with a depth and intensity of flavor.

#### FOOD PAIRING

Serve slightly. 1er Cru La Maltroie is exceptionally versatile. Delightful with white fish such as cod, haddock, sole or halibut, it is also excellent with chicken, and has the richness of fruit to pair well with veal in a morel mushroom sauce.

