



## 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

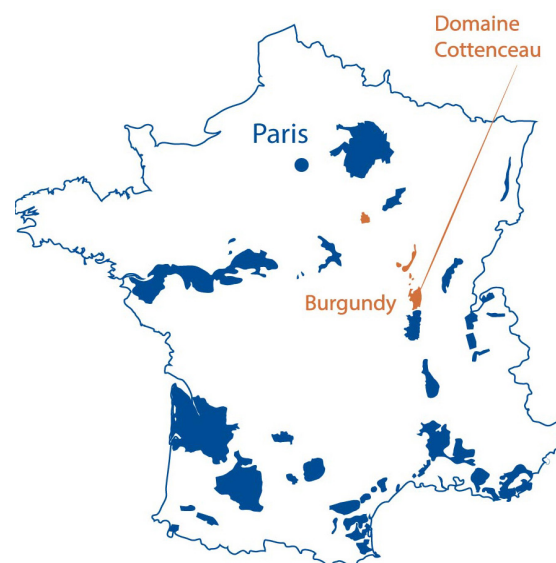
**VINEYARDS:** Estate vines in the southern part of Montagny. Soils are thin, with the "mother rock" of limestone very close to the surface

**AGE OF VINES:** 20 years

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



**NORTH BERKELEY IMPORTS**

northberkeleyimports.com