



DOMAINE MAXIME COTTENCEAU

Givry Rouge 'Champ Pourot'

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: Givry AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vines in 'Champ Pourot' face north on a mostly flat plain. Soils are rich in clay, with some limestone.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in tank. Aged in French oak barrels (30% new) for 14 months, then six months in tank.

TASTING IMPRESSIONS: Aromas of red berries, light pepper, red plum, autumn leaves, warm cedar. Medium-bodied, suave tannins, juicy

PAIRING SUGGESTIONS: Air dried salami; pork terrine; grilled chicken

