

MÂCON CHARDONNAY

Appellation and grape:

Mâcon-villages Chardonnay – 100% Chardonnay – Dry white wine

Vineyards:

Vines are located within the communes of Chardonnay and Plottes in Southern Burgundy in the North of the Mâconnais region at the average altitude of 240m.

Soil types: limestone and clay, on gentle slopes.

Vineyard exposition: South and West-facing

Yield: 65hl/ha

Vine density: 7000 ft/ha

Average age of vines: 35 y.o.

Total area: 4ha spread of various soils / terroirs : La Garde, Beauvois, Glassons, Aux Lesnes.

Working soils, simple Guyot pruning in arch shape.

Sustainable farming: thorough observation as opposed to systematic treatments, limited use of insecticides and manure fertilisers. Mechanical harvest.

Winemaking:

Grapes are gently and slowly pressed in pneumatic presses, then the must is settled at low temperature.

Fermentations are done in temperature controlled vats so as preserve the freshness and natural fruitiness in the grape, 85% in stainless steel vats and 15% in oak: alcoholic fermentation, malolactic fermentation and maturation on fine lees. Racking and light filtration prior to bottling in Summer.

Tasting notes:

Intense nose which combines admirably minerality and fruits.

The mouth is ample, rich and flavoursome, with great balance of yellow flesh fruits and minerality.

Serving temperature advice : 12°

Food pairing:

It goes well with white meats in sauce, poultry, frog legs or snails. It is also a good match to fish in sauce, goat cheese and hard cheese.

