



MÂCON UCHIZY

“Clos des Ravières”

Appellation and grape:

Mâcon-Uchizy “Clos des Ravières” – 100% Chardonnay – Dry white wine

Vineyards:

Vines are located within the commune of Uchizy, in Southern Burgundy in the North of the Mâconnais region at the average altitude of 260m.

Soil types: limestone and clay, on gentle slopes.

Vineyard exposition: East-facing

Yield: 65hl/ha

Vine density: 7000 ft/ha

Average age of vines: 20 y.o.

Total area : 0.80ha in the terroir Les Ravières.

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.

Alcoholic and malolactic fermentations are done in 1 to 6 years old oak barrels, with 15% new oak. Maturation in oak for 10 months, followed by racking and slow maturation in stainless steel vats for 2 to 3 months.. Light filtration prior to bottling.

Tasting notes:

Intense, complex nose with lime fruit aromas and yellow flesh fruits which subtly evolves onto smoothly integrated oaky notes of vanillin.

The mouth is flavoursome,, rich and well-rounded though showing lots of freshness.

Serving temperature advice : 12°

Food pairing:

This wine is a perfect accompaniment to gastronomic cuisine : scallops, lobsters, flavoursome fish, foie gras, frog legs, white meat and poultry in cream sauce...

