



# MÂCON UCHIZY

## Appellation and grape:

Mâcon-villages Uchizy – 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:** 30 y.o.

**Total area:** 16ha spread on various soils / terroirs : Condemines, Massa, Arfentière, Maranches.

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 stainless steel vats so as preserve the freshness and natural fruitiness in the grape : alcoholic fermentation, malolactic fermentation and maturation on fine lees.

Racking and light filtration prior to bottling in Spring.

## Tasting notes:

Open, fragrant nose with notes of fresh fruits and white flowers.

The mouth follow through on the same notes, with vibrant and fresh lime fruits.

The finish is pleasant and refreshing.

The wine shows and develops nicely in its primary youth.

**Serving temperature advice:** 12°

## Food pairing:

Great as an aperitive typically accompanied with Mâconnais goat cheese or with fish and sea food, or simply served with salad and terrines.

