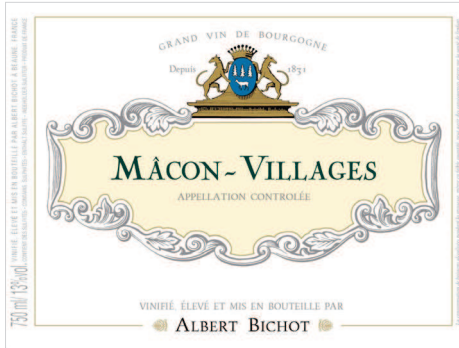


MÂCON-VILLAGES



Mâconnais

The vineyard:
 Clay and sandstone overlying
 limestone bedrock

100 % Chardonnay

Vinification:
 Oak barrels (20%) and
 Temperature-controlled stainless steel tanks
 6 weeks to 2 months

Régional AOC

Ageing:
 80 % in tanks
 20 % in barrels
 8 months

This vineyard is located in the Mâconnais region, in southern Burgundy, which differs from northern Burgundy, particularly because of its less harsh climate, but also its vineyards, which cover the hills and valleys of more than 80 villages.

Tasting notes

The nose is fragrant with beautiful floral notes (acacia and honeysuckle) against a slightly mineral background. The palate is lively, fruity and floral with a refreshing finish.

Food/wine pairing

With a meal, this white Mâcon-Villages is the perfect match for shellfish, seafood and white meats in cream, or full-flavoured cheeses.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

May be enjoyed now or cellared for 3 to 5 years or more.

