

MÂCON-CHARDONNAY



Mâconnais
Appellation Régionale
White
Chardonnay

Vineyards situation

This appellation represents 210 hectares. The vineyards are located in the villages of Chardonnay, Plottes, Ozenay and Tournus in the Mâconnais area.

Characteristics

The soil dates back to the Jurassic era. It is made of calcic brown soils and marls enabling the chardonnay grape to offer subtle aroma nuances.

The vineyards are located on various hills east oriented but also west and sometimes 100% south.

Wine making

Fermentation takes place in closed vats, aging on fine lies with malolactic fermentation control in order to keep a nice acidity for this delicate wine.

Winemaker's comments / Gastronomy

The colour of the wine is pale gold yellow.

The aromas are very expressive and intense reminding of apples, peaches and pears. After some years it develops aromas of honey.

It is usually well balanced in the mouth: acidity together with softness.

Mâcon-Chardonnay can match all types of food: spicy, classic white meat but can also be drunk chilled as an aperitif.

Preservation

Mâcon-Chardonnay can age up to 5 years and more.