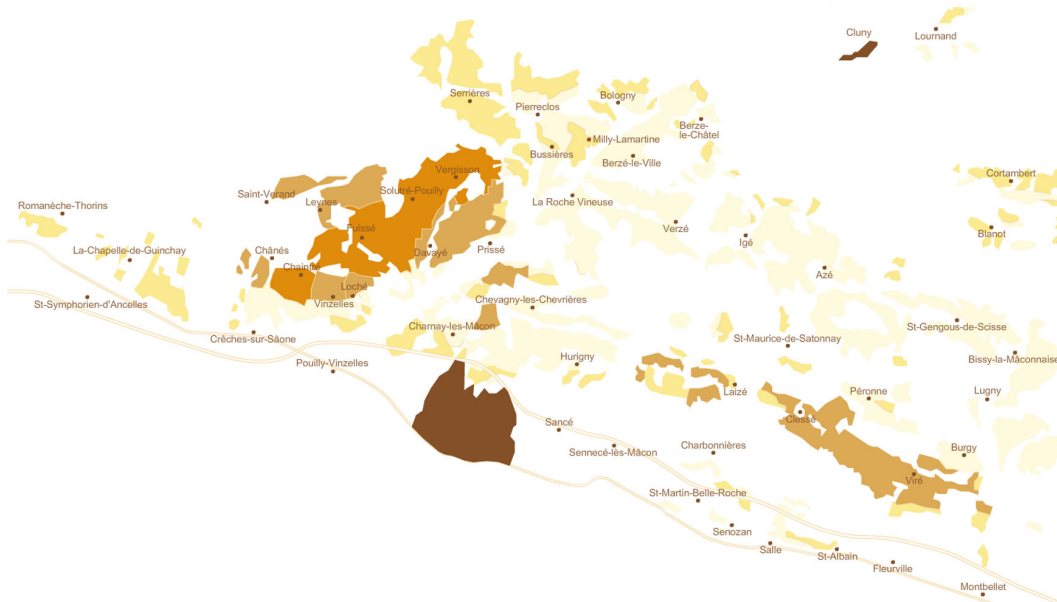


MÂCON ROSÉ



Mâconnais
Appellation Régionale
Rosé
100% Gamay



Vineyards situation

The Mâconnais area (2 500 hectares) is located in the southern part of Burgundy, close to the Beaujolais area. This appellation is quite large including Pouilly-Fuissé, Pouilly-Vinzelles, Pouilly Loché for the most famous. It produces also the Mâcon Villages wines. Within this area 69 hectares are planted with Gamay, Pinot Noir and Chardonnay grapes to produce the Mâcon appellation in red, white and rosé.

Characteristics

This wine is made from 100% Gamay grapes.

Wine making

The Mâcon Rosé is vinified in stainless steel tanks in order to extract the maximum floral and fruity aromas and freshness.

Winemaker's comments / Gastronomy

Dry and easy to drink, very fresh, lively and charming. The Mâcon Rosé develops aromas of wild berries and raspberries. It is recommended to be drunk chilled and rather young.

This wine matches very well a large range of food including "hors d'oeuvres", pasta, paté, pizza, grilled fish.

Preservation

The Macon Rosé will be at its best within 2 years, if kept in good conditions of temperature and humidity.