

Mâcon-Villages 2021

Appellation
Mâcon Villages

AOP Classification
Regional Appellation

Varietal
Chardonnay

Region
Mâconnais

Harvest
Mechanic

Terroir
Clay-limestone



Winemaker Notes :

Our Mâcon-Villages has a pale gold color. With a discreet nose, this wine reveals notes of citrus fruits. It reveals a fresh and balanced palate.

Food & Wine Pairing :

Appetizer, Salad / Veggie, Shellfish / Oysters / Seafood, Fish, White meat and poultry

Ageing Potential :

3-7 years

Vinification :

Immediately after the harvest, the grapes are pressed in a pneumatic press and then the juice is statically settled for 24 hours at 12°C. The musts are then put directly into tanks, the alcoholic and malolactic fermentations, as well as the maturation, are carried out in stainless steel tanks.

Ageing :

10 months in stainless steel tanks on the lees

Serving Temperature :

10-12°

Perfect pairing :

To be enjoyed with fish cooked on the skin and a citrus sauce

The terroirs of South Burgundy, with their south/southwest orientation, have been vineyards since Gallo-Roman times. Its limestone subsoils are favorable to the expression of Chardonnay to be drunk young, in all simplicity!