

MÂCON-FUISSÉ

"LES CHATAIGNIERS"



GRAPE:

100% Chardonnay

VINE GROWING:

- Integrated viticulture with no use of insecticides
- Plowing and grass growing on one out of two rows to prevent the use of herbicides.
- 9 100 vines/hectare
- Guyot pruning
- Average age of the vines: 50 yezrs.

TASTING:

- A floral and fruity nose with hints of white flowers, citrus fruits and peaches.
- The mouth is well balanced and structured with a nice freshness and a long finish.

AGEING POTENTIAL:

3 to 5 years

SOILS:

- Locality: Fuissé
- Lieu-dit: "Les Châtaigniers"
- 1 hectare situated on a hillside with Sout-East exposure.
- Altitude: 400m
- Rocky limestone clay soils with red rocks.

WINEMAKING:

- Immediate pneumatic pressing
- Static rack of the must
- Ageing of 6 to 8 months in thermo regulated stainless steel tanks
- Alcoholic fermentation with a low temperature
- Malolactic fermentation
- Bottled at the estate

FOOD AND INE MATCHING:

Roasted chicken, escargots, veal blanquette.

SERVICE TEMPERATURE:

11-13°C