

MÂCON-VILLAGES

CHARDONNAY



GRAPE:

100% Chardonnay

SOILS:

- Locality: Vinzelles, Crèches
- Limestone clay soils

VINE GROWING:

- Integrated viticulture
- Plowing and grass growing on one out of two rows to prevent the use of herbicides
- 8 300 vines/hectares
- Guyot pruning

VINIFICATION ET ELEVAGE:

- Immediate pneumatic pressing
- Static racking of the must
- Aged 6 month in thermo regulated stainless steel vats.
- Alcoholic fermentation at low temperature
- Malolactic fermentation
- Bottled at the estate.

TASTING:

- Golden colour with hints of green
- Floral nose with aromas of linden and acacia
- A wine full of freshness, minerality, fruit and smoothness

ACCORDS METS-VINS:

Poultry, crustaceans, shellfishes, herring, cheese

GARDE:

3 to 5 years

TEMPERATURE DE SERVICE:

11-13°C