

MÂCON-VILLAGES *les vergers* 2018



- Appellation Mâcon Villages
- Average Vine Age 30 years
- Pruning Guyot simple
- Average yield 50hl/ha
- Varietal Chardonnay
- Soil composition Clay and limestone
- Harvest Manual



Description

Southern Burgundy offers an amazing wine-growing overview, made up of a serie of gentle hills. Located between Côte Chalonnaise and Roche de Solutré, Mâconnais region stretches along 40 kilometers. Ideal for the Chardonnay grapes, Mâconnais region offers rich and fruity wines.

Winemaking

Stainless steel for 8-10 months with control of temperatures. 100% malolactic fermentation.

Tasting note

Our 2018 Mâcon-Villages Les Vergers has a finely golden color. A lot of white flowers on the nose along with fruits such as peach and Granny Smith apple and typical buttery hints. On the palate, it has a structuring acidity with a nice and fruity texture. An interesting freshness on the finish with mouthwatering mineral notes. This wine would be perfect with roasted chicken or cheese.

Suggested food pairings

Filet of salmon, roasted chicken, lentils & ham hock stew, tuna tartar, cheese

Serving temperature

12° C