

Mâcon-Villages 2022

VINEYARD

This is our flagship wine. With 20 hectares of vines, this cuvée represents half of the estate and comes from 15 different plots around 'La Roche Vineuse'. Vines are planted on a mix of limestone, clay, loam and flint. 25 years-old on average and farmed organically.

WINEMAKING

Gentle pressing in pneumatic press, slow fermentation with natural yeasts and vinification in temperature-controlled stainless-steel vats. The wine spends 10 months on fine lees with minimum intervention. Light filtration and a small amount of sulfite is added before bottling to ensure stability and freshness of the wine.

TASTING NOTES

As our flagship wine, we want our Mâcon Villages to be a serious wine with depth and texture while retaining a refreshing acidity. Generous notes of honey, quince and oven baked apples balanced by fresh citrus and a lingering finish.

SERVING TEMPERATURE: 11- 12°C.

AGEING POTENTIAL: up to 3 years

FOOD PAIRING: very versatile, perfect as an aperitif but also with food: grilled vegetables, fish or poultry



TECHNICAL

Grape Variety	Chardonnay
Alcohol	13%
Sugar	1.23 g/l
Acidity	3.40 g/L
PH	3.32
Fining	Bentonite (Vegan)
Closure	Technical cork