

# Mâcon La Roche Vineuse 'Le Clos' 2023

## VINEYARD

'Le Clos' is one of the best plots of the estate. The predominance of clay in the soil provides natural richness and structure. This terroir is also rich in limestone which brings great acidity. Vines are amongst our oldest, 45 years-old on average and are farmed organically.

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## WINEMAKING

Gentle pressing in pneumatic press, slow fermentation with natural yeasts and ageing during 12 months in 600l oak barrels, half of which are new.

Light filtration and a small amount of sulphite is added before bottling to ensure stability and freshness of the wine.

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## TASTING NOTES

Ripe stone fruits and subtle caramel notes brought by the oak. This is a round, structured wine balanced by natural acidity which brings freshness and a long, lingering finish. A serious Burgundy wine with ageing potential.

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**SERVING TEMPERATURE:** 10 - 12°C.

**AGEING POTENTIAL:** up to 8 years

**FOOD PAIRING:** a perfect match to our traditional 'escargots' (snails) with buttered garlic and parsley sauce. It will also be a good companion to creamy dishes or simply with cheese.



## TECHNICAL

Grape Variety	Chardonnay
Alcohol	12.50%
Sugar	1.29 g/l
Acidity	3.21 g/L
PH	3.41
Fining	Bentonite (Vegan)
Closure	Technical cork