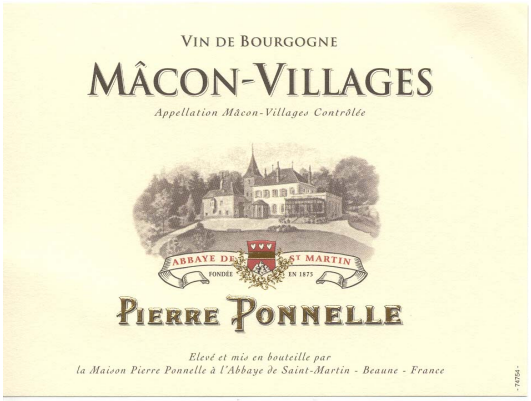
MÂCON VILLAGES



TERROIR

The soils are calcareous, clayey and marly. The exposure is from South-West to South-East at an altitude of 250 m up to 350 m. The authorised yield is 68hl/Ha. The average age of the vines is 35 years old. Density of planting: 8000 stock/Ha. Pruning: Guyot Simple.

TASTING

Nice yellow color with green hints. The aromas suggest white roses, acacia, honeysuckle, and citrus fruits (grapefruit, oranges). In the mouth, the finish adds nuances of pine, quince and fennel. It is fresh and luscious as well as dry and well-fruited.

FOOD MATCHING

Apéritif, poultry or veal in cream sauce.

REGION	Bourgogne
SUB-REGION	Mâconnais
TYPE	AOC
LEVEL	Village
GRAPES	Chardonnay
SERVICE TEMPERATURE	11°C / 12°C
AGING POTENTIAL	4 years
COLOR	White

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