

MÂCON-CHAINTRÉ

Belonging to the large family of Mâcon Villages, the Mâcon Chaintré designates the white wines from the area delimited inside the villages of Chaintré, Chânes, Crêches-sur-Saône. Occupying the extreme southern tip of the Mâconnais mountains, it already evokes the south with its bright yellow gold color and its singular aromatic complexity.

COMPOSITION - PRODUCTION

TERROIR : Brown calcium and limestone soils.

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvest - Direct pressing Settling -Low temperature fermentation (15°C) - Maturing on total lees for about 6 months.

TASTING

Under its brilliant colour, an aromatic palette with aromas of yellow fruits and intense fresh flowers. In the mouth, this Mâcon Chaintré knows how to charm with its roundness, its light creaminess and its warm finish.

APPEARANCE : Crystalline yellow with golden hues.

NOSE : Fresh and fragrant with fruity aromas.

MOUTH : Roundness and freshness combine perfectly.

SERVICE

FOOD & WINE PAIRINGS : Aperitif and cold starter.

SERVING TEMPERATURE : 11°-12°

AGING POTENTIAL : 2 month after opening



Alcohol abuse is dangerous for health. To consume in moderation.

