

MÂCON-FUISSÉ

VILLA CANTRIUS

2023

Belonging to the large family of Mâcon Villages, the geographical area of this Mâcon is exclusively located in the town of Fuissé. Fuissé constitutes the historical heart of the production of Mâcon wines.

COMPOSITION - PRODUCTION

TERROIR : Rendzine, calcareous and calcium brown soils.

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvest - Direct pressing - Settling - Low temperature fermentation (15°C) - ageing in stainless steel tanks on fine lees for about 6 months.

TASTING

Under its crystalline pale colour, the nose opens up to flattering fragrances of fresh flowers and citrus like grapefruit and lemon. The mouth is distinguished by its balance between roundness and fruitiness, the finish is fresh and mint.

APPEARANCE : Pale yellow with green reflections.

NOSE : Clean, frank, open on lemony and mineral aromas.

MOUTH : Pleasant by its flexibility and finesse.

SERVICE

FOOD & WINE PAIRINGS : Fish and shellfish.

SERVING TEMPERATURE : 11° - 12°

AGING POTENTIAL : 2 - 3 years



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

