

# MÂCON-CHAINTRÉ

## CHÂTEAU DE CHAINTRÉ

### 2024



Selection of plots, the vineyards are located near the Château de Chaintré. The climatic context, under southern influence, creates very favorable conditions for the vegetative cycle thus giving concentrated and solar fruits.

#### COMPOSITION - PRODUCTION

**TERROIR :** On the outskirts of the Château de Chaintré, built in the 12th century, the vineyards of the locality of the same name flourish on soils composed of clay and marl. Overlooking the Saône valley at an altitude of 200 metres and enjoying a south-eastern exposure, Chardonnay likes to express a fresh and fruity southern accent.

**GRAPE VARIETY :** 100% Chardonnay

**VINIFICATION :** Manual and mechanical harvest – Direct pressing – Low temperature fermentation (15°C). Maturing in vats (85%) and oak barrels (15%) on fine lees for about 6 months.

#### TASTING

This Mâcon Chaintré, thanks to its slight touch of oak cask offers an open nose on scents of dried fruits, apricots and a touch of brioche. On the palate, the pulp is voluminous, sweet, with a mineral note for more freshness in the finish.

**APPEARANCE :** Straw yellow delicately golden

**NOSE :** Beautiful expression of yellow fruits with a woody touch.

**MOUTH :** Ample material, buttered and mineral. An elegant wine on finesse and complexity

#### SERVICE

**FOOD & WINE PAIRINGS :** Dinner aperitif and puff pastry.

**SERVING TEMPERATURE :** 11°-12°

**AGING POTENTIAL :** 2 - 4 years

