

MÂCON VILLAGES

NOUVEAU *COEUR EMERAUDE* 2025

The new wine is the first wine put on sale after the harvest. It can only be sold after the 3rd Thursday of November. That's why Beaujolais Nouveaux arrives every year on this date!

Neighbouring vineyards, the Mâconnais has also adopted this tradition and in particular by adapting it to its king grape variety, Chardonnay. Mâcon Villages Nouveau is the result. Faithful to the new wines, fruity, fresh and pleasure are the key words!

COMPOSITION - PRODUCTION

TERROIR : Calcareous brown and limestone soils

GRAPE VARIETY : 100% Chardonnay

VINIFICATION : Manual and mechanical harvest – Direct pressing – Racking – Fermentation at low temperature (15°C) and aging on fine lees for 1 month – Bottling in October.

TASTING

Green gold of a beautiful transparency, this Mâcon primeur offers an open nose on very flattering fruity scents. In the mouth, we find the pleasure of gluttony and freshness perfectly combined.

APPEARANCE : Pale crystalline and clear yellow with green reflections.

NOSE : Expressive and fragrant on notes of stone fruits and exotic fruits.

MOUTH : Round, greedy and a beautiful final energy.

SERVICE

FOOD & WINE PAIRINGS : Aperitif & cheeses.

SERVING TEMPERATURE : 13°-15°

AGING POTENTIAL : 1 - 2 years

