

MÂCON-CHARENTRE

Encépagement : 100% Chardonnay

Exposure : Southern exposed plain/south west

Soil : Ground clay-limestone
Compartmental selection of Mâcon-Villages

Wine making : Pressing done the arrival of the harvest. Then after decantation from 24 to 36 hours, alcoholic fermentation is realised in tanks with regulation of temperature between 16 and 20° C. It is followed by a malolactic fermentation.

Temperature of service : between 8 and 12° C.

Dishes being able to accompany : Fine accompaniment for the more delicate fresh water fish, dried hams, various chicken dishes with cream sauces and as an aperitif..

Tasting : Front forward taste of fruit, light green reflections, express forward chardonnay fruit character.