



750 ml

WIN BIOLOGIQUE - En Conversion Bio I2

MIS EN BOUTEILLE À BEAUNE

WHITE BURGUNDY WINE

# Terres Macônnaises

## Mâcon

Mâconnais is the southernmost wine region of Burgundy. The vineyard extends on over 35 km long (between Sennecey-Le-Grand and St Vérand). 10 km wide, the region is delimited by the valley of the Grosne on the west and the Saône on the east. The monks had, here too, a decisive role in the development of the vineyard. The Cluny Abbey, founded in 909 by Otte-Guillaume de Bourgogne, Count of Mâcon, led the monks to create their own vineyard. It was in reaction to the wealth of this abbey that Cîteaux was founded in 1098 by Robert de Moslesme. In the centuries that followed, the Cistercian order spread throughout Europe.

### Soil

Brown limestone and calcic soils inherited from the Middle Jurassic.

### Grape variety

100% Chardonnay

### The vineyard

This cuvée comes from three plots a few hundred meters apart in the commune of Chardonnay.

### Winemaking

Harvest is carried out manually by our team. The whole grapes are pressed and cold-settled for about 24 hours. The clear must is fermented in old oak barrels (minimum 4 wines), in order to maintain purity and minerality. The wine is then aged on the lees for approximately 12 months before being bottled.

### Wine&food pairings

This white Mâcon is particularly marked by its mineral imprint, its tonicity and its freshness. It can be served as an aperitif, with starters and goes very well with shellfish and fish.

