



CAVE DES GRANDS CRUS BLANCS

AOP Mâcon Vinzelles

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

This historic cooperative in the Mâconnais brings together passionate growers united by a shared vision: to showcase the full richness and diversity of southern Burgundy's terroirs. The cave focuses primarily on Chardonnay, cultivated on classic limestone-clay soils that impart freshness and finesse. Through a commitment to sustainable farming and careful grape selection, the cave ensures consistent quality across its range. Vinification is mostly carried out in stainless steel to preserve fruit purity, while select cuvées are aged partially in oak barrels for added complexity. The wines reflect the cooperative's mission to offer honest, terroir-driven expressions of the Mâconnais bright and mineral Chardonnays with notes of white fruit and crisp citrus, designed to be both expressive and approachable.

VARIETAL

Chardonnay 100%

TERROIR

The vineyard of Vinzelles, located in the southern Mâconnais, lies on well-drained clay-limestone soils, predominantly composed of Jurassic limestone. With mainly east to southeast exposure, the grapes achieve optimal ripeness while retaining vibrant natural acidity. This terroir imparts precision, tension, and finesse to the wines.

IN THE VINEYARD

Sustainable, environmentally respectful viticulture. Yield control, no chemical herbicides, and careful observation of each plot ensure a natural balance of the vine.

HARVEST

Grapes are harvested at peak ripeness, either manually or mechanically depending on the plot, with great care taken to preserve the integrity of the berries.

WINEMAKING

Direct pressing upon arrival at the winery. Cold static settling, followed by alcoholic fermentation in temperature-controlled stainless steel tanks to fully express the Chardonnay's aromatic freshness.

AGEING

Aged on fine lees in stainless steel tanks for 6 to 8 months. No oak ageing, preserving purity and vibrancy.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

2 to 3 years

TASTING

This Mâcon-Vinzelles white clearly expresses the pure and luminous character of Chardonnay grown on limestone terroir. Its robe is limpid, pale yellow with silver highlights. The nose opens with fresh fruit aromas green apple, lemon, white peach enhanced by delicate floral notes and a subtle mineral hint. On the palate, the attack is lively, driven by excellent tension. The mouthfeel remains supple and balanced, with a zesty, saline finish that extends the experience.

VISUAL APPEARANCE

Clear, pale yellow with silver tints.

AT NOSE

Fresh apple, citrus zest, white peach, floral hints, mineral touch.

ON THE PALATE

Lively and well-structured, with freshness, suppleness, and a saline, citrusy finish.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

A characterful white wine, ideal with a wide range of dishes:

Starters & Appetizers: Cheese gougères, fish terrine, fresh cheeses

Fish: Sea bass with lemon, light brandade, grilled white fish

Vegetarian: Zucchini tartare with goat cheese, warm lentil salad with herbs

White Meats: Citrus chicken, rosemary-roasted veal

World Cuisine: Sushi, crunchy vegetable stir-fry, spring rolls

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