



CAVE DES GRANDS CRUS BLANCS

AOP Mâcon

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%

LOCATION

Southern Burgundy – Mâconnais region

TERROIR

Sourced from several parcels planted on clay-limestone slopes in the southern Mâconnais, this Mâcon Blanc reflects the diversity and richness of Burgundy's soils. With mostly east to south-facing exposures, the grapes reach optimal ripeness while retaining freshness and balance.

IN THE VINEYARD

Sustainable viticulture with full respect for the environment. Mechanical soil maintenance, reduced inputs, and precise plot-by-plot work to reveal the full potential of each terroir.

HARVEST

Grapes are harvested at peak ripeness, either by hand or with carefully controlled mechanical methods depending on the parcel, with particular attention to fruit integrity.

WINEMAKING

Direct pressing upon arrival at the winery. Cold static settling, followed by temperature-controlled fermentation in stainless steel tanks to enhance the aromatic expression of Chardonnay.

AGEING

Aged on fine lees in stainless steel tanks for 6 to 8 months, without oak, to preserve the Chardonnay's freshness and typicity.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

2 to 3 years

TASTING

This Mâcon Blanc charms with its immediate freshness and clean profile. Its bright, pale yellow color with green tints suggests vibrancy. The nose is expressive, delivering aromas of white flowers, fresh white fruits (apple, pear), and citrus. On the palate, the attack is lively and crisp, with a smooth, well-balanced mouthfeel. A citrusy, slightly saline finish invites another sip. A friendly, typical Mâconnais wine to enjoy in its youth.

VISUAL APPEARANCE

Pale yellow with green highlights, bright and clear.

AT NOSE

Expressive bouquet of white flowers, citrus, green apple, and pear.

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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ON THE PALATE

Fresh, supple, and well-balanced with a zesty, slightly saline finish.

FOOD PAIRINGS

A versatile, accessible white wine that pairs effortlessly with:

Appetizers: Green olive tapenade, fish rillettes, cheese gougères

Fish dishes: Steamed cod, ceviche, oven-baked trout

Vegetarian recipes: Vegetable tian, quinoa salad, zucchini risotto

White meats: Roast chicken, creamy turkey strips

Cheeses: Fresh goat cheese, young sheep's milk tomme

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