

MÂCON-VILLAGES

CHARDONNAY

2024

THE CUVÉE

Nestled in the heart of the Mâconnais, our Mâcon-Villages yields from some of the most beautiful terroirs of the region. In the village of Péronne, the vineyards bask in the sun, developing grapes that impart a rich and generous flavour profile. Igé, with its limestone soils, contributes depth and complexity, adding layers of intrigue to the wine. Finally, from the picturesque slopes of La Roche-Vineuse, we gather grapes that offer a perfect balance of freshness and minerality.

VINIFICATION AND AGING

Our grapes are harvested at their peak of ripeness and sorted once they arrive at the winery to ensure only the healthiest, ripest bunches are used. Vinified and aged in stainless-steel tanks, under controlled temperatures ranging from 17°C to 18°C (62°F to 64°F), our wine is able to preserve its freshness. The final blend reflects our commitment to quality and tradition, embodying the distinctive traits of our terroir with elegance and expression.





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TASTING NOTES

This Mâcon-Villages charms with its pale straw color and fragrant bouquet of citrus blossoms, ripe peach, and a touch of white flowers. On the palate, it reveals flavors of crisp apple, lemon zest, and mineral undertones, complemented by refreshing acidity and a clean, lingering finish. A delightful expression of Mâconnais terroir.