



# DOMAINE DES VIGNERAIS

AOP Mâcon Igé  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

With 35 hectares of vines spread over the communes of Solutré, Chaintré, Prissé, Igé, and La Roche Vineuse, Domaine Des Vigneraiis is a major player in the Mâconnais. The estate relies on know-how refined over generations, aiming to combine respect for the terroir and the development of new market opportunities. The vineyard, planted mainly in Chardonnay on clay-limestone soils, benefits from an ideal climate for producing expressive and balanced white wines. Particular attention is paid to environmental preservation, with respectful viticultural practices and precise vinifications. Aging on fine lees gives the wines remarkable richness and depth. The wines from the estate reveal superb vivacity, with notes of citrus, white-fleshed fruits, and chiselled minerality, offering a pure expression of the Mâconnais terroir. An essential estate for lovers of great whites from southern Burgundy.

## VARIETAL

Chardonnay 100%

## LOCATION

Vineyard parcels located in the commune of Igé, with east-facing exposure that captures the morning sun and promotes balanced ripening.  
Age of vines: 40 years old

## TERROIR

Clay-limestone soils with excellent drainage and mineral richness, contributing finesse, freshness, and aromatic depth to the wine.

## IN THE VINEYARD

No anti-germination herbicides are used. Treatments are applied with restraint, respecting the natural balance of the vineyard. Sustainable practices and careful soil management ensure healthy vines and expressive fruit.

## HARVEST

Whole-cluster pneumatic pressing preserves the integrity and freshness of the grapes.

## WINEMAKING

Fermentation is slow and natural, using indigenous yeasts to reflect the authenticity of the terroir. The wine is aged on fine lees in tank to enhance texture and aromatic complexity.

## AGEING

Aged on lees in concrete tanks, allowing the wine to develop roundness and subtle depth while preserving its vibrant fruit character.

## SERVING

Serving Temperature: 10–12°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

This Mâcon-Igé Blanc displays a rich golden-yellow robe with brilliant highlights. The nose is expressive, revealing aromas of citrus zest, orchard blossoms, and dried exotic fruits. On the palate, the texture is smooth and almost creamy, yet remains light and balanced, offering a harmonious and elegant 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

With its sunny aromatic profile and supple mouthfeel, this wine pairs beautifully with goat cheeses such as the traditional AOC Mâconnais, grilled Bresse chicken strips, or crispy river fish from the Saône.

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