



DOMAINE DES MARECHAUDES

AOP Bourgogne Chardonnay
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Domaine Des Maréchaudes is a major player in the Mâconnais vineyard. Located on the steep slopes of Azé, it benefits from an exceptional terroir, where Chardonnay and Pinot Noir thrive on clay-limestone soils. Thanks to integrated pest management and careful vinifications led by a passionate team, the estate produces elegant and accessible wines, combining freshness and complexity. The whites reveal beautiful mineral tension and aromas of citrus and white-fleshed fruits, while the reds charm with their suppleness and delicate structure. An essential reference for those seeking excellent value for money in southern Burgundy.

VARIETAL

Chardonnay 100%

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Planting density 7500 feet/ha. Ground cover between rows. Single Guyot pruning and arching.

HARVEST

Machine that allows sorting and destemming of grapes.

WINEMAKING

Direct pressing of the grapes followed by static settling at -4°C. Fermentation in concrete tanks for about ten days between 16 and 18°C.

AGEING

Aging on fine lees for 11 months in concrete tank.

SERVING

11 to 13 °C

AGEING POTENTIAL

3 to 5 years

TASTING

Predominant white flower aromas on the nose. Fresh finish brought by the lemony scent and minerality of this wine.

FOOD PAIRINGS

To be enjoyed as an appetizer: cold cuts or even shellfish.

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.