



# Signé Bourgogne Mâcon Villages

AOC Mâcon Villages, Bourgogne, France





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Suave and floral expression of the Chardonnay grape, the famous variety of white Bourgogne wines.

#### PRESENTATION

The vineyards are located mainly on the two mountain sides of the Grosne river valley, between Saint-Gengoux-le-National and Cluny. The particularity of the Mâcon vineyards are the diversity of its soils and exposure to sun. Its grapes come from soils with high limestone content.

## AGEING

In stainless steel tanks to preserve all the fruit and freshness of the wine.

### SERVING

Serving temperature : between 11° and 13°C.

### TASTING

A limpid golden-yellow colour wine with notes of citrus, flowers and white-fleshed fruits. The mouth is suave, floral and refreshing with an elegant finish.

#### FOOD PAIRINGS

As an aperitif or with antipasti, sushi, risottos, grilled fish, poultry or goats' cheeses.





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