



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Domaine Geugnon Remond, La Charmone, AOC Mâcon Charnay-lès-Mâcon, Blanc

AOC Mâcon Charnay-lès-Mâcon, Bourgogne, France

Domaine Gueugnon Rémond, located in Charnay-lès-Mâcon, Southern Burgundy. A family-run wine estate since 1980, the business was taken over by the second generation in 1997. Since then, they have been working as winegrowers and harvesters, putting all their know-how at the service of their vineyards. Thanks to cultivation methods that they aim to respect fauna, flora and the environment, ongoing reflection on the use of inputs, and soil cultivation in line with climatic and topological constraints, they h

PRESENTATION

This cuvée is made from a selection of 25-year-old vines from a plot of land known as "La Charmone".

TERROIR

Shallow soils, mostly clay-limestone, remarkable for its west-facing aspect.

WINEMAKING

Classic vinification: mechanical harvesting, temperature-controlled fermentation in vats before Christmas.

AGEING

The wines remain on their fine lees until bottling in April.

VARIETAL

Chardonnay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

This wine has a greedy attack, an aromatic nose and a fruity mouthfeel.

FOOD PAIRINGS

In its early years, this Mâcon Charnay "La Charmone" can be enjoyed as an aperitif, and as it matures, it goes well with all kinds of vegetable terrines, fish or cooked white meats, as well as the famous regional "petits mâconnais".

