



Burgundy, Domaine Giroud, Les jeandières, AOC Mâcon Chardonnay, Blanc

AOC Mâcon Chardonnay, Bourgogne, France

Located in Uchizy in Southern Burgundy, the Domaine has been run by Eric and Catherine Giroud since 1990, when they took over a small family business. Their motto: extract the full complexity of the terroir's aromas, while respecting the environment, the soil and the grapes. Each parcel is vinified separately for each harvest, in order to preserve the very expression of the grape - a fine promise.

PRESENTATION

"Les Jeandières. A fine, fresh, aromatic Mâcon-Chardonnay.

TERROIR

Clay-limestone soils

WINEMAKING

Vinification in stainless steel vat

AGFING

Aged in stainless steel vats.

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

TASTING

A fine, fresh, aromatic Mâcon-Chardonnay. Fruity notes of peach, pear, yuzu and bergamot mingle with those of honey flowers. The buttery character of Chardonnay continues on the palate. Well-balanced and delicious!

FOOD PAIRINGS

Charcuterie and terrines, poached poultry with tarragon cream, lamb's lettuce salad and white pudding

Grilled or raw and marinated fish, flat oysters from Bélon, gambas a la plancha, seafood platter Crudités, saffron vegetable gratin

Charolais, Crottin de Chavignol demi-sec, fresh cheeses with herbs, lightly ripened mountain tomme



