



AB AGRICULTURE BIOLOGIQUE EN CONVERSION

# Burgundy, Domaine des Arbillons, AOC Mâcon Milly-Lamartine, Blanc

AOC Mâcon Milly-Lamartine, Bourgogne, France

The story of Les Arbillons began a few years ago, thanks to the desire of a family firmly rooted in Burgundy to reconnect with its farming roots, and a meeting with passionate Mâconnais winemakers keen to pass on a family heritage.

The union of Cave du Père Tienne and Domaine des Perelles gave birth to Les Arbillons.

### **PRESENTATION**

The domaine works on a parcel-by-parcel basis, so that our wines express all the richness of our terroirs, allowing a unique experience of nature's expression (to be confirmed with the person who makes the wine).

#### **TERROIR**

Chardonnay flourishes on the clay-limestone soils of Chânes.

#### IN THE VINEYARD

Since the end of July 2023, the domaine has been running a 6 ha project in the future Burgundy Dijon appellation, at Corcelles-les-Monts in the Côte-d'Or.

# WINEMAKING

Vinification in stainless steel vat.

#### **AGEING**

Aged in oak barrel for 12 months.

#### **VARIETAL**

Chardonnay 100%

#### GM: NC

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

Mineral, dry, light and fruity. The floral, fruity side of Chardonnay

## **FOOD PAIRINGS**

Poultry, figh, seafood.

