



DOMAINE SAINT GERMAIN

AOP Mâcon Villages
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Domaine Saint-Germain is a wine estate currently undergoing organic conversion, located in the Mâconnais. For the past three years, it has been dedicated to showcasing carefully tended old vines. The estate focuses on four emblematic grape varieties: Chardonnay, Gamay, Pinot Noir, and Aligoté. This environmentally respectful approach aims to produce high-quality wines while preserving biodiversity.

VARIETAL

Chardonnay 100%

LOCATION

The Mâcon-Villages from Domaine Saint-Germain is located in the heart of the Mâconnais, in the southern part of Burgundy. The vineyard enjoys a gently rolling landscape with both continental and southern influences, allowing optimal ripening of Chardonnay. The vines are planted on well-exposed slopes, providing ideal conditions for producing fresh, balanced and expressive wines.

Age of vines: 30 years old

TERROIR

The vineyard is rooted in clay-limestone soils, a classic terroir that provides both structure and freshness to the wine. The clay component helps retain water and supports the vine during warmer periods, while the limestone brings finesse, minerality, and a vibrant acidity, contributing to the wine's balance and elegance.

IN THE VINEYARD

The vineyard is planted at a density of 7,500 vines per hectare, encouraging competition between vines and contributing to the concentration of the grapes. Natural grass cover is maintained between the rows to support soil life and regulate vine vigor. Pruning is carried out using the single Guyot method, with the cane carefully bent in an arch (arcure) to promote an even distribution of sap flow and a balanced development of the shoots.

HARVEST

Mechanical harvesting, enabling an initial sorting and destemming of the grapes directly in the vineyard. This method allows for a fast and efficient harvest while preserving the quality of the fruit before it reaches the winery.

WINEMAKING

Direct pressing of the grapes followed by cold static settling at -4°C . Fermentation takes place in concrete tanks for about one week at temperatures between 16 and 18°C .

AGEING

Aged on fine lees for several months in concrete tanks.

SERVING

11 to 12°C

AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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TASTING

The Mâcon-Villages from Domaine Saint-Germain is a white Burgundy made from Chardonnay, faithfully reflecting the character of the southern Mâconnais. Its pale, bright yellow color reveals a wine that is both fresh and elegant. The nose opens with aromas of white flowers, citrus and white-fleshed fruits, supported by a subtle mineral touch. On the palate, the attack is supple and lively, offering a fine balance between freshness and roundness. The finish is clean, with a slight lemony note that extends an overall impression of harmony and accessibility.

FOOD PAIRINGS

This wine offers a fresh and approachable expression of Chardonnay, combining lively acidity with delicate fruit notes. It pairs beautifully with grilled or lightly sauced fish, seafood, and fresh starters such as composed salads. Its balance and easy-drinking style also make it a great match for roasted poultry, savoury tarts and mild cheeses, especially fresh goat cheese. A versatile wine, perfect for relaxed yet refined cuisine.

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