

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE DES MARECHAUDES

AOP Mâcon Villages

White

**PRESENTATION**

Domaine Des Maréchaudes is a major player in the Mâconnais vineyard. Located on the steep slopes of Azé, it benefits from an exceptional terroir, where Chardonnay and Pinot Noir thrive on clay-limestone soils. Thanks to integrated pest management and careful vinifications led by a passionate team, the estate produces elegant and accessible wines, combining freshness and complexity. The whites reveal beautiful mineral tension and aromas of citrus and white-fleshed fruits, while the reds charm with their suppleness and delicate structure. An essential reference for those seeking excellent value for money in southern Burgundy.

**VARIETAL**

Chardonnay 100%

**TERROIR**

Clay-limestone soil.

**IN THE VINEYARD**

Planting density: 7,500 vines/ha. Natural grass cover between rows. Simple Guyot pruning with arched cane training.

**HARVEST**

Mechanical harvest allowing for sorting and destemming of the grapes.

**WINEMAKING**

Direct pressing of the grapes followed by static settling at -4°C. Fermentation in concrete vats for about ten days at 16 to 18°C.

**AGEING**

Aged on fine lees for a few months in concrete vats.

**SERVING**

Serving Temperature: 11 to 12°C

**AGEING POTENTIAL**

2 to 3 years

**TASTING**

Citrus aromas with notes of quince and fennel. The palate is fresh, smooth, and fruity.

**FOOD PAIRINGS**

A perfect aperitif wine, ideal with poultry, veal in sauce, risottos, and grilled fish.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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