



# DOMAINE DE LA JACARDE

AOP Mâcon  
White

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Domaine de la Jacarde produces authentic Burgundy wines. Since 1894, several generations of the Mathias family have cultivated their vineyards with respect for tradition, crafting distinctive and renowned wines. Certified Organic since 2010, the estate offers carefully produced wines bottled on-site, with prestigious appellations such as Pouilly-Fuissé, Pouilly-Vinzelles, and Mâcon-Chaintré. Each vintage is unique, reflecting the character of the year. The estate currently cultivates 12 hectares and continues to work the vines with dedication to ensure the highest quality.

## VARIETAL

Chardonnay 100%

## LOCATION

Plots located in Loché, at the foot of the hillside.

## TERROIR

Clay-limestone soils.

## IN THE VINEYARD

The vines are cultivated organically, following traditional pruning and vineyard practices of southern Burgundy.

## HARVEST

Manual harvest with respect for the fruit and the environment.

## WINEMAKING

All wines have been certified Organic since the 2013 vintage. They are produced on a unique Burgundian terroir, carefully crafted and bottled at the estate.

## AGEING

Aged on fine lees in temperature-controlled stainless steel tanks.

## SERVING

Serve between 10°C and 12°C.

## AGEING POTENTIAL

2 to 3 years

## TASTING

The Mâcon Blanc from Domaine de la Jacarde offers a bright and honest expression of Chardonnay. Its pale yellow hue with silvery highlights reveals a fresh and delicate nose of white flowers, ripe lemon, and green apple. On the palate, the attack is lively and well-balanced, supported by fine mineral tension and a supple texture. The finish is clean and refreshing, with notes of citrus and crisp fruits, and a graceful aromatic persistence.

## FOOD PAIRINGS

This Mâcon Blanc pairs effortlessly with simple and flavorful cuisine. It complements seafood, grilled fish, or herb-roasted poultry. It also brings refreshing balance to vegetarian dishes such as quinoa salad with crunchy vegetables or a fine tomato and fresh goat cheese tart. For cheese pairings, opt for soft and fresh varieties like goat cheese or mozzarella di bufala.

## PRODUCTION VOLUME

13 000

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