

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE SYLVAIN ET ALAIN NORMAND

AOP Mâcon Igé
Red**PRESENTATION**

Created in 1993 by Alain Normand, the estate has significantly expanded with the arrival of Sylvaine Normand in 2010, reaching 35 hectares today, located in Solutré, Chaintré, and La Roche-Vineuse. The whites, 100% Chardonnay, are vinified in stainless steel tanks and partially aged in barrels, offering balanced wines with notes of white fruits and acacia flowers, with sharp minerality. The reds, made from Gamay, are vinified in traditional maceration, giving round and fruity wines. The estate's uniqueness: Rigorous soil work, without herbicides, and sustainable agriculture, preserving biodiversity.

VARIETAL

Gamay 100%

LOCATION

Commune: Igé - Exposition: Est.

TERROIR

Clay-limestone soil

IN THE VINEYARD

No anti-germinating herbicides used; treatments are sustainable and reasoned

WINEMAKING

Pressing: Whole-cluster pneumatic pressing

Fermentation: Long fermentation with indigenous yeasts

Special Cuvée: Made without added sulfur

AGEING

Lees ageing in tanks

SERVING

Serving Temperature: 12 to 14°C

AGEING POTENTIAL

2 to 3 years

TASTING

Visual Appearance: Deeply colored robe, starting purple and evolving into a rich ruby hue with age

At Nose: Elegant, expressive, and fresh, with aromas of ripe black fruits, wild blackberry, blackcurrant cream, and well-integrated oak

On the Palate: Full-bodied and distinguished, with a generous texture supported by present tannins

FOOD PAIRINGS

Thanks to its aromatic richness and fleshy mouthfeel, this wine pairs beautifully with fibrous meats such as duck ravioli or braised Charolais beef rib.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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