



DOMAINE DE LA JACARDE

AOP Mâcon Chaintré
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Domaine de la Jacarde produces fine 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 made 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 the village of Chaintré.

TERROIR

Sur des sols argilo-calcaires.

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 in temperature-controlled stainless steel tanks.

SERVING

Serve between 10°C and 12°C.

AGEING POTENTIAL

2 to 3 years

TASTING

The Mâcon-Chaintré from Domaine de la Jacarde gracefully embodies the freshness and generosity of southern Burgundy Chardonnay. Its brilliant golden-hued robe opens onto an expressive nose of white flowers, exotic fruits, and yellow peach. On the palate, the attack is broad and supple, supported by lively acidity and a generous texture. Flavors of mango, ripe lemon, and a hint of brioche unfold in a round and elegant finish, revealing the full typicity of its clay-limestone terroir.

FOOD PAIRINGS

This Mâcon-Chaintré pairs beautifully with sunny, flavorful cuisine. It enhances sauced fish dishes, creamy poultry, or mushroom ravioli. It also complements vegetarian plates such as turmeric-sautéed vegetables or squash gratin. For cheese pairings, opt for uncooked pressed cheeses like young Cantal or Saint-Nectaire.

PRODUCTION VOLUME

33 000



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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