



CAVE DES GRANDS CRUS BLANCS

AOP Mâcon Chaintré

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

This historic cooperative in the Mâconnais brings together passionate growers united by a shared vision: to showcase the full richness and diversity of southern Burgundy's terroirs. The cave focuses primarily on Chardonnay, cultivated on classic limestone-clay soils that impart freshness and finesse. Through a commitment to sustainable farming and careful grape selection, the cave ensures consistent quality across its range. Vinification is mostly carried out in stainless steel to preserve fruit purity, while select cuvées are aged partially in oak barrels for added complexity. The wines reflect the cooperative's mission to offer honest, terroir-driven expressions of the Mâconnais bright and mineral Chardonnays with notes of white fruit and crisp citrus, designed to be both expressive and approachable.

VARIETAL

Chardonnay 100%

LOCATION

The Mâcon-Chaintré cuvée is produced by the Cave des Grands Crus Blancs, a cooperative founded in 1929 by winegrowers from Vinzelles and Loché. It belongs to the AOP Mâcon-Chaintré designation, a geographic denomination within the broader AOC Mâcon, aligned with high-quality terroirs in the Mâconnais region.

TERROIR

The commune of Chaintré, part of the appellation's geographical area, is located in Saône-et-Loire, in the southern Mâconnais. The terroir typically features the clay-limestone soils characteristic of the region, offering excellent drainage and richness ideal conditions for Chardonnay to thrive.

IN THE VINEYARD

Key viticultural practices include treatments and soil management tailored to support vine health and optimize ripening.

WINEMAKING

Made exclusively from Chardonnay grapes, this wine reveals light notes of pear and apple, a subtle texture, and a balanced profile with moderate acidity and a hint of spice on the finish.

AGEING

The wine is aged in a way that preserves its freshness and varietal expression, enhancing its drinkability without overpowering oak influence.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

2 to 3 years

TASTING

According to consumer feedback, this wine is often perceived as light yet sometimes powerful, dry or soft, with noticeable acidity. Professional tastings highlight its immediate appeal, with simple pear and apple flavors, a touch of acidity, and a hint of pepper. The overall style is approachable, fresh, and well-balanced.

VISUAL APPEARANCE

Pale to golden yellow, reflecting its varietal clarity and youth.

AT NOSE

Delicate aromas of fresh pear, apple, and subtle floral hints.

ON THE PALATE

Clean and vibrant, with soft fruit flavors, lively acidity, and a discreet spicy finish.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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FOOD PAIRINGS

The wine's crisp and straightforward character makes it an ideal companion for:

Simple fish dishes

Vegetarian recipes

Pasta

It is ready to drink now and does not require extended ageing.

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