



## Domaine François Chapuis

### Classification :



Régional

**Région :** La Côte  
Mâconnaise

**Cépage :** Chardonnay



Bourgogne Chardonnay

**Température de service :**  
6 to 9°C

**Durée de conservation :**  
1 to 4 years

## Bourgogne Chardonnay (White)

*La Côte Mâconnaise - Chardonnay*

### Origine

Domaine Chapuis has around 12 hectares of vineyards in the Mancey area. The Gamay vines grow in 4 parcels situated in locations known as “Confrérie”, “Les Terrasses”, “Le Creux blanc” and “Les Cras du bas”, while the Pinot Noir grows in 2 parcels, “La Confrérie” and “Les Cras”. The Gamay vines have an average age of 55 years, and the Pinot Noir between 37 and 6 years. The soils are all worked: earthing-up and de-earthing, and 2 hoeing operations, are carried out to avoid the use of herbicides. The treatments against diseases are sustainable and only performed when necessary. Insecticides have not been used for 8 years, nature having found its own natural defenses. The pruning system used is the Royat Cordon, a short pruning method designed to curb excessive production and improve the quality of the wines

### Vinification

The grapes are harvested and transported carefully to the press. Pressing is very gentle to prevent the juice being cloudy. The juice from the end of the pressing is not used. A proportion is fermented in vat at a controlled temperature (below 20°C) to preserve the aromas, the remainder is fermented in large barrels and aged in wood for 6-9 months. Bottling takes place in the spring following the harvest.

### Notes de dégustation :

Chardonnay grown in the Mâcon region produces a white wine with a pale golden colour with green tints. On the nose, the wine releases intense aromas, very characteristic of the grape variety: white flowers and white-fleshed fruit (pears).

### Mets d'accompagnements

White Burgundy pairs very nicely with cold and hot pork (offal sausages) as well as fish cooked in butter. When crisp and lively, it goes well with crustaceans and shellfish. Never put the bottle in the freezer, use an ice bucket if you need to chill the wine to the correct serving temperature

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