



## Domaine des Parettes

### Classification :



Régional

**Région :** La Côte  
Mâconnaise

**Cépage :** Chardonnay



**Température de service :**  
12 to 13°C

**Durée de conservation :**  
2 to 5 years

## Mâcon-Villages (White)

*La Côte Mâconnaise - Chardonnay*

### Origine

Frédéric Touzot, who set up on the 11 hectare domaine in 2001, is a third generation *vigneron*. The vineyards are mainly planted with Chardonnay in the *commune* of Martailly-les-Brancion. The very stony soil, is of a clay-limestone type with a thick layer of white marl. The parcels are mainly worked mechanically (ploughing, griffage, etc). The majority of the vines are pruned to the simple Guyot method. Some parcels have been pruned to the Royat Cordon method since 2003 in order to curb yields.

### Vinification

Harvesting is mainly carried out by hand, respecting tradition. The hand-harvested grapes are pressed after macerating for 2-3 hours in a closed vat. Pressing is carried out in a pneumatic press. After settling, a proportion of the must is fermented in a temperature-controlled vat and another proportion in barrels. Bottling takes place in May-June.

### Notes de dégustation :

Golden-green in colour, the wine is very citrusy on the nose, expressing grapefruit aromas along with notes of white flowers (acacia). The wine is crisp and fresh on entry to the palate, where it reveals a mineral character. The finish is rich and refreshing, prolonged by notes of butter and green almonds.

### Mets d'accompagnements

Pairs very well with hot or cold pork meats (offal sausages), as well as with fish and shellfish. This wine can be served with fresh or semi-dry goat's cheese or enjoyed on its own, as an aperitif.