Bourgogne de Vigne en Verre

Les Vignerons de Mancey

Classification :

Régional

Région : La Côte Mâconnaise

Cépage : Chardonnay





Température de service :
6 to 9° C

Durée de conservation :
2 to 5 years

Mâcon (White)

La Côte Mâconnaise - Chardonnay

Origine

The slopes around Mancey, Vers, Royer and Martailly-Les-Brancion. Limestone subsoil and clay-limestone soils with layers of white marl.

Vinification

The harvesting is carried out partially by hand and partially by machine. The harvested grapes are transported to the press very quickly in order to protect them from oxydation. Pneumatic pressing is carried out with a selection of the juices when they are run off, and the elimination of the juices from the end of the pressing. The must is chilled and placed in a settling tank. After 18-24 hours of settling, the clear juice is drawn off, and the deposits are filtered. Fermentation is carried out at controlled temperature (below 20°C) to preserve the aromas. Bottling takes place in the spring following the harvest, after malo-lactic fermentation is completed.

Notes de dégustation :

White wine with a pale golden colour and green tints. The intense aromas of white flowers and dried fruit are typical of the grape variety: In the Mâcon area, we say that a good Mâcon wine "chardonnes" (shows a Chardonnay character). The wine is fresh and lively on entry to the palate, and then shows a sensation of softness and roundness.

Mets d'accompagnements

Mâcon white is best enjoyed as an aperitif with an assortment of aperitif toasts (with crustaceans or fresh cheese), or with starters, salads, *charcuterie* or cheese platters.

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