



## Domaine François Chapuis

### Classification :



Régional

**Région :** La Côte  
Mâconnaise

**Cépage :** Chardonnay



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

**Durée de conservation :**  
1 to 3 years

## Mâcon-Villages (White)

*La Côte Mâconnaise - Chardonnay*

### Origine

Domaine Chapuis owns 12 Ha of vineyard mostly located on the village of Mancey.

The soil is mainly clay and limestones, rich and deep. We plough soil regularly to avoid use of fertilizers.

The vineyard is quite young (planted average from 1979 to 1984). We use single Guyot pruning to limit yields

### Vinification

Vinification is made at Cave des Vignerons de Mancey. Grapes are coming from parcels which are more than 20years old aged. We press rapidly and gently in order to get rid of deposit from the musts.

Fermentation and maturing in oak barrels of 1 to 3 years during 6 to 8 months with regular stirring of lies for about 30% of the Cuvée. The rest in stainless steel tanks to 5 year

### Notes de dégustation :

Light gold colour with light green tints. The nose shows subtle and light notes of vanilla and hazelnuts, typical of Chardonnay grapes.

The mouth is full and elegant. Quite vivid but fine at the same time. Good persistency typical of well balanced wines, with roundness and freshness

### Mets d'accompagnements

Matches well with cold and hot delicatessen (andouillette) as well as fishes in butter dressing. When young and lively, matches with shellfishes and fresh goat cheeses.