



Marion Navoiseau

**Classification :**



**Région :** La Côte  
Mâconnaise

**Cépage :** Chardonnay

Bourgogne Chardonnay



**Température de service :**  
9°

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

## Bourgogne Chardonnay (White)

*La Côte Mâconnaise - Chardonnay*

### *Origine*

The special characteristic of the estate is its location on two plateaux, with sunshine from morning to night. Marion's desire to produce organically was gradually put in place as soon as she set up, with a conversion to organic viticulture in 2019 and organic certification in 2022.

### *Vinification*

The grapes are harvested and carefully transported to the press. Pressing is very gentle to avoid excessive crushing of the grapes. The juice at the end of pressing is collected and treated separately. Static cold settling is carried out on the must to clarify it and eliminate excess matter (lees).

Fermentation takes place in temperature-controlled vats (between 16 and 18°C) to preserve aromas and freshness. 70% of the wine is aged between 6 and 9 months in oak (400L barrels), 25% of which are new. The remaining 30% is aged in stainless steel tanks.

Bottling takes place in the spring following the harvest.

### *Notes de dégustation :*

In the Mâconnais region, Chardonnay produces a pale gold white wine, sometimes with hints of green. The nose is complex, with notes of citrus, white flowers and apricot. The attack on the palate is full-bodied and displays a wonderful energy that enhances the wine's length and gives it a bright balance

### *Mets d'accompagnements*

pairs beautifully with cold starters such as mixed salads or cold meats.