



### Production area

Mâcon-Igé belongs to the regional appellation Mâcon from the Mâconnais vineyard, that spreads on 3 868,27 ha (including 3 345,82 ha of Chardonnay) at an altitude varying between 100 and 400 meters above the sea level.

### Origins

The Mâconnais terroir differs significantly from that of the more northern regions of Burgundy.

Igé is located halfway between Cluny and Mâcon in the heart of the Mâcon vineyards.

The latter enjoys an enviable place in Burgundy, since it is the first to feel the sweetness of the south ... The landscape, all round, harmoniously alternates groves, fields and vines on the best exposed hills.

The geology offers marl-limestone subsoils suitable for white wines.

### Varietal

100% Chardonnay

### Vinification and maturing

The vinification takes place in temperature-controlled stainless-steel tanks for 10 days. The extraction is achieved by the "pumping over" technique. Then follows ageing in stainless-steel tanks for 6 months. The soil made of clay and limestones, gives mineral and tight wines with a lemony flavour that is very characteristic.

### Food and wine pairing

This wine is perfect paired with mixed salads, sushis, poultry and veal in cream sauce, creamy risotto with meat, poultry or fish and goat cheeses.

### Serving suggestions

10-12°C

