



**Production area**

Grapes for this regional appellation from the Mâconnais are harvested in 7 villages. The vineyards are exclusively planted with Chardonnay grapes and cover a surface area of 703 hectares.

**Origins**

Clay-limestone soil dating back to the Jurassic Era allows for the full expression of the Chardonnay grape.

**Varietal**

100% Chardonnay

**Vinification and maturing**

Vinification takes place in wooden vats and is followed by 10 to 14 months ageing in barrels with a proportion of 20% new oak.

**Tasting notes**

COLOUR : Pale gold tinged with green.  
 NOSE : When young, aromas of white-fleshed fruit open up to notes of white blossoms. Once the wine has aged, the aromas are of hazelnut, toasted almond, honey and flint.  
 PALATE : Dry, yet round, soft and fruity.

**Food and wine pairing**

Enjoy with risottos, oily fish, shellfish, goat cheese, Bleu de Bresse and Comté.

**Serving suggestions**

10 and 12°C

**Ageing potential**

3 to 8 years

