



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. More precisely, "Sous la Roche" is a plot in the village of Igé benefiting from a north-west exposure on the hillside, with an average altitude of 275 m. Its particular situation makes it a late terroir which produces very fresh wines. This lieu-dit was certainly named after its location: the vineyard lies below a rocky belt that overlooks the Côte in this particular place.

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.

Tasting notes

COLOUR : Fine gold with tinges of green.
NOSE : Elegant and subtle but very expressive with floral, grassy aromas (mint) and hints of lemon.
PALATE : A clean, fresh attack. Good balance. Rounded and supple with good acidity. Rediscovery of the floral, grassy aromas.

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 to 12°C

Ageing potential

This wine should be consumed while fresh and young or 3 years

