



### 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:** nice white gold colour.  
**NOSE:** bouquet of floral and fruity aromas (acacia, honeysuckle, citrus).  
**PALATE:** a clean, fresh attack. Fruity flavours. Nice roundness.

### 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

### Ageing potential

3 to 5 years

### Vintage : 2015

2015 was an excellent vintage in Burgundy. Ideal weather-conditions, perfectly healthy, fully-ripe grapes; all the necessary conditions were present to make an exceptional vintage. After a fairly mild winter, springtime came rapidly with relatively high temperatures and fine sunshine. Thanks to these mild conditions, flowering occurred in early June followed by the veraison in mid-July leading to certain grapes in Southern Burgundy being harvested as early as late August. The only difficulty was drought which led to a fall in yields, especially for Pinot Noir. White Burgundies show a fine intensity with full aromatic qualities. Generous wines which represent the sunny conditions. Red Burgundies are rich and dense, showing aromas of ripe fruit and spices. Pleasing, well-rounded wines which show off all the qualities of this fine vintage.

