



Production area

This is a regional appellation from the Saône-et-Loire, harvested on the Mâconnais hillsides and covering a total area of 3 868,27 ha including 522,45 ha of red wines. The geographical region of AOC Mâcon stretches over 90 villages. Its limits are the Arlois river to the South, (running West-East 10 km from Mâcon town); Sennecey le Grand to the North (a town situated half-way between Tournus and Châlon-sur-Saône), Cluny to the South-West, Saint Gengoux le National to the North-West and the Saône River to the East.

Origins

Soil : Brown limestone or calcic ; both shallow and deep, clayey or sandy, often mixed with silex pebbles (called chailles). Climate : The Mâconnais region benefits from a semi-continental climate with Mediterranean influence. The average annual temperature is 11°C. Winds are generally North to South, turning glacial in Winter. Rainfall is an average of 818 mm per annum. Altitude : between 100 and 400 metres.

Varietal

100% Black Gamay (with white juice).

Vinification and maturing

Traditional Burgundian vinification.

Tasting notes

COLOUR : Cherry red.
 NOSE : Red and black fruits.
 PALATE : Ample, well-balanced with silky tannins. Final on red fruit.

Food and wine pairing

The perfect accompaniment to grilled beef and cheeses.

Serving suggestions

15°C

Ageing potential

Best consumed young and within 2 years

