



Mâcon-Villages

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The production area corresponds to the administrative district of Mâcon. The soils are composed of clay and silica as well as granite. The vineyards face east and south.



Grape Variety

100% Chardonnay.

Tasting Note

Colour	Brilliant pale yellow hue with greenish tinges.
Nose	On the nose, you can smell white flowers, Muscat, vanilla and citronella.
Palate	You can find fatness and excellent roundness, a slight woodiness and a good finish.
Ageing	This wine can be kept for four to five years.
Service	The serving temperature should be around 11 to 13°C (52 to 55°F).

Food Pairing

It will go very well with charcuterie, snails, frogs, mussels, andouillettes, fish or goat's cheese.