

## MÂCON-VILLAGES - PETITS VALLONS -



### **GRAPE VARIETY**

Chardonnay

### **TERROIR**

Mâcon-Villages produces only white wines in an appellation area grouping together 11 municipalities located on the many mountains of the region. Between valleys and hillsides, the vines of the Mâconnais have been cultivated since Gallo-Roman times.

### **VINIFICATION**

Once the grapes are harvested by hand, they are pressed then placed in vats to be vinified. The aging is done in demi-muids of 2 wines for a period of 8 to 12 months.

### **TASTING NOTES**

A nose suggesting white rose, acacia, honeysuckle, fern, verbena and citrus. On the palate, a fresh, dry, round and suave wine characteristic of the appellation.

### **FOOD & WINE PAIRINGS**

Poultry and veal with cream, risotto, white fish and goat cheese.

### **AGEING POTENTIAL**

Drink young, within 2 years.

### **SERVING TEMPERATURE**

Between 12° and 13°C.