

**ORIGIN :**

Mâconnais, France

GRAPE-VARIETY :

Chardonnay

WINE AGE :

50 years

SOIL :

Clay & limestone

FERMENTATION :

Picked by hand, after a light pressing, in order to only extract the best of the grape juice. The musts are left to settle before being put into oak barrels (for 1/3) and stainless steel tanks (for 2/3). The fermenting process goes on for over 6 months from natural yeasts and delivers a surprising structure to this fleshy wine.

MÂÇON VILLAGES HOMMAGE À ANDRÉ TRÉNEL

VIN ISSUS DE RAISINS DE L'AGRICULTURE BIOLOGIQUE

SITUATION

The MAÇON VILLAGES "Hommage à André TRENEL" comes from a vine ward situated south of Burgundy which has been converted to organic agriculture for several generations. The vines are planted east on clay and limestone slopes. The harvest is controlled and limited to 35 Hl/ha.

DÉGUSTATION

With a brilliant light gold colour. It surprises with honey and white flowers aromas (acacia, hawthorn). The palate is seduced by a powerful and fruity nose, amplified with a subtle touch of wood that reminds almonds. A touch of liveliness appears through exotic and citrus fruit such as mango and blood orange.

This harmonious combination will continue to be at its best for 2 to 4 years.

CONSOMMATION ET SERVICE

It is best served between 8° and 11° C. It goes beautifully with a baked wild salmon or a veal cutlet in a mushroom sauce.