

**ORIGIN :**

Mâconnais, France

GRAPE-VARIETY :

Black Gamay with white juice

WINE AGE :

20 to 60 years.

SOIL :

Siliceous-clayey soils

FERMENTATION :

Maceration of full bunch of grapes during 8 to 10 days followed by pressing and maturing in tanks or large old barrels for 4 to 5 months.
No filtered and filtered before bottling.

MÂCON ROUGE

SITUATION

The Mâcon red vineyard is situated between Tournus and Mâcon. It is bordered in the north and the west by the River Grosne, a tributary of the River Saône, in the east by the River Saône plain and in the south by the Beaujolais massif.

The TRENEL selection is a blend of wines from Igé, in the heart of the region

TASTING

Deep red currant colour. This Macon Rouge should be drunk young to take advantage of its red berry flavour (blackcurrant, raspberry).

Its finely balanced tannins make this a pleasing, fruity and rounded wine with the typical flavour of its terroir. The tannins will evolve over time towards a many-layered bouquet, ensuring good ageing potential.

HOW TO DRINK AND SERVE

It can be served at a temperature of 12 to 14°. It is the perfect match for a small "mâchon" (a typical lunch in Lyon) between friends and accompanies cold cuts, meat and goat's cheese very well.