



ORIGIN :
Mâconnais, France

GRAPE-VARIETY :
Chardonnay

WINE AGE :
25 to 60 years.

SOIL :
Clay & limestone

FERMENTATION :

The fermenting process either takes place in stainless steel tanks, cement tanks or in oak-barrels. The length of this phase varies: it can take several weeks or even several months. This is a very important stage, when the wine acquires most of its character (aromas, fruit).

MÂCON VILLAGES

SITUATION

On a map, the Mâconnais region has the shape of a rectangular spreading 50 Km North to South and about 15 Km East to West. MÂCON VILLAGES TRENEL results from the blending of various vineyards on Charnay-lès-Mâcon and Farges-les-Mâcon. This fine combination bestows both balance and delicate aroma, which are the characteristics of a genuine Chardonnay.

TASTING

Brilliant light gold colour. Fresh fruit aromas (citrus) combine with a refreshingly floral nose. The supple, full palate is long and harmonious, ending on a pleasingly lemony note. Genuine.

HOW TO DRINK AND SERVE

A dry wine is best served chilled (8° - 11° C), before meals, it also goes beautifully with seafood, fish, white meats and goat's cheese.