

## MÂCON MILLY-LAMARTINE

### > Vines

Commune: Berzé-la-Ville, at the place "Le Molard"

Type of wine: Chardonnay

Parcel area: 1.5 ha

Average age of the vines: 10 years

Soil: clay and limestone. Renovation of a plot of land transformed into a historically wine-growing meadow

Exposure and slope: south-west, height from 375 to 415m, slope from 25 to 30%

Cultivation method: grass and shallow plowing on alternate rows, well thought-out protection



### > Vinification

Grape harvesting: mechanical

Pressing: pneumatic

Racking: 36 hours, static, cold to obtain very clear juices

Alcoholic fermentation: in thermo-regulated casks at about 18°C. local yeasts

Malolactic fermentation: full and spontaneous

Aging: 6 months in casks, on lees, without stirring

Bottling: in spring, after the grape picking

### > Tasting

A wine on fruit and freshness

Storage time: consume within three years

Drink with: aperitif snacks (cheese puffs and pastry, Burgundy goat's cheese 'buttons'), seafood, shellfish, sushis.

### > Awards and press reports

#### 2015 vintage

- Selected by the BIVB "Prestige Cellar" (*Bureau Interprofessionnel des vins de Bourgogne*)

#### 2014 vintage

- 15/20, Bettane & Desseauve 2016 Guide "Coup de Cœur"

- Distinguished by the Saint-Vincent Selection Comity 2016

- Silver medal: International Competition "Feminalise" 2015

