

## MÂCON SOLUTRÉ



### > Vines

**Commune:** Solutré-Pouilly, at the places "Les Condemines" and "Le Carra"

**Type of wine:** Chardonnay

**Parcel area:** 30 and 20 ares, pour un total de 0.5 ha

**Average age of the vines:** variable (from 5 to 50 years)

**Soil:** deep clay and limestone

**Exposure and slope:** north-east and south, height from 370 to 400m, slope from 0 to 10%

**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 tuns at about 18°C, local yeast (seeding by the tuns base)

**Malolactic fermentation:** full and spontaneous

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

**Bottling:** in spring, after the grape picking

### > Tasting

Un vin sur le fruit et la fraîcheur

**Storage time:** consume within three years

**Drink with:** aperitif snacks, seafood, shellfish, white fish, goat's cheese

### > Awards and press reports

**2015 vintage**

(no press or competition tasting)

**2014 vintage**

- Gold medal: Lyon's International Competition 2015
- One star: Hachette guide 2016
- Distinguished by the Saint-Vincent Selection Comity 2015
- 14.5/20: Bourgogne Aujourd'hui Magazine N°125

