

MÂCON MILLY-LAMARTINE

> Vines

Commune: Berzé La Ville et Milly-Lamartine

Type of vine: Chardonnay

Surface of the plot: 1.5 ha in Berzé and 1 ha in Milly

Average age of the vines: 15 years old in Berzé and from 20 to 30 years old in Milly

Soil: clay and limestone

Exposure and slope: in Berzé, southwest, 375 to 415 meters of altitude, 25 to 30% of slope. Late sector. In Milly, 300 meter average altitude, 15 to 20% slope. Early sector.



> Vinification

Grape harvesting: manual. The two sectors (Berzé and Milly) show a significant gap in precocity and are harvested and vinified separately.

Pressing: pneumatic

Racking: from 24 to 36 hours, cold

Alcoholic fermentation: in stainless steel vats thermoregulated around 18°C. Local yeast

Malolactic fermentation: full and spontaneous

Aging: 6 months in stainless steel casks, on lees, without tirage

Bottling: at spring following grape picking

> Tasting

The robe is pale yellow, limpid and shiny. The nose is lively, dominated by aromas of lemon, grapefruit, granny smith apple, with a touch of white flowers. The palate is light and dynamic, with a nice final tension.

Storage time: may be drunk within 3 years

Drink with: appetizer ("gougères" and cheese puff pastry, "boutons de culotte"...), seafood, shellfish, sushi...

> Awards and press review

2017 vintage

- 15/20 Bourgogne Aujourd'hui Magazine N°143 (November 2018)

