

MÂCON SOLUTRÉ



> Vines

Commune: Solutré-Pouilly, on the place called Les Condemines and Le Carra

Type of vine: Chardonnay

Surface of the plot: 30 and 20 ares (total 0.5 hectares)

Average age of the vines: variable (from 10 to 55 years old)

Soil: deep clay and limestone

Exposure and slope: north-east and south, from 370 to 400 meters of altitude, 0 to 10% of slope.

> Vinification

Grape harvesting: mechanical

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 expressed on ripe fruits: peach, mango, banana. The palate is supple, round, fairly generous, with a lingering fruity finish.

Storage time: may be drunk within 3 years

Drink with: appetizer, seafood, shellfish, white fish, goat cheeses...

> Awards and press review

2017 vintage

- 16/20 Bourgogne Aujourd'hui Magazine N°143 (November 2018)
- Distinguished by the 2018 Saint-Vincent Selection Committee

