

MÂCON MILLY-LAMARTINE

> The Vines

Towns: Berzé La Ville and Milly-Lamartine

Grape variety: Chardonnay

Surface area of the plots: 1.5 hectares in Berzé and 1 hectare in Milly

Average vine age: 15 years in Berzé and 20 to 30 years in Milly

Soil: clay-limestone

Exposure and gradient: south-west facing in Berzé, 375 to 415m above sea-level with a 25 to 30% gradient. Late section. Milly has an average altitude of 300m with a 15 to 20% gradient. Early section.



> Vinification

Harvest: by machine, the grapes ripen differently in the two sectors (Berzé and Milly) so are harvested and vinified separately

Pressing: pneumatic

Settling: cold static for 24 to 36 hours

Alcoholic Fermentation: in thermo-regulated stainless steel tanks around 18°C. Wild yeasts

Malo-lactic Fermentation: spontaneous and complete

Aging: 6 months in the vat on the lees without racking or batonnage

Blending and Bottling: in the following spring after the harvest

> Tasting

The colour is pale yellow, clear and bright with vivacious aromas, dominated by hints of lemon, grapefruit, Granny smith and a touch of white flowers. It is light and dynamic, with a surprising taught finish.

Aging Potential: drink within the first 3 years after bottling

Dish Pairings: aperitif (gougères and cheese puffs, "boutons de culotte"), seafood, shellfish, sushi, etc.

> Awards and Press

2017 vintage

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

