

MÂCON SOLUTRÉ

> The Vines

Towns: Solutré-Pouilly on the localities of Les Condemines et Le Carra

Grape variety: Chardonnay

Surface area of the plots: 30 and 20 ares for a total of 0.5 ha

Average vine age: varies between 10 to 55 years

Soil: deep clay-limestone

Exposure and gradient: north-east facing and south, 370 to 400m altitude on a 0 to 10% gradient



> Vinification

Harvest: by machine

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

Pale yellow, clear and bright to the eye with aromas of ripe fruits: peach, mango and banana. This wine is lithe, round and generous, with a persistent fruity finish.

Aging Potential: drink within the first 3 years after bottling

Dish Pairings: aperitif, seafood, shellfish, white fish, goat's cheese

> Awards and press review

2017 vintage:

- 16/20 Magazine "Bourgogne Aujourd'hui" N°143 (November 2018)

- Distinguished by the Selection Committee of Saint-Vincent 2018

