



MÂCON MILLY-LAMARTINE 2022

PROTECTED DESIGNATION MÂCON MILLY-LAMARTINE

The poetry of a wine with irresistible indulgence



The name "Lamartine" was added to the village name of Milly in 1902, in memory of the famous Alphonse de Lamartine, a great figure of 19th-century French Romanticism, who spent part of his childhood there.



THE 2022 VINTAGE

It is characterised by particularly hot and dry conditions. Temperatures were above average from February onwards, giving us a small scare during a late frost episode in April which, fortunately, had no consequences. The summer of 2022 ranks as the second hottest summer since 1947.

In terms of rainfall, the year was largely deficient despite a very wet June that saved the vines from decline.

The very good fruit set promised an abundant harvest, however reduced by the summer drought which caused low juice yields.

The wines are extremely fruity, with low acidity and a smooth texture. It is a flattering and indulgent vintage, with the best cuvees promising a very bright future.

ANALYSES

Alcohol content: 13.5% vol.

pH: 3.35

Total acidity: 3.2 g/l H₂SO₄

Total sulfites: 68 mg/l



VINEYARD

Village and lieu-dits: Milly-Lamartine (climats Les Combes, La Montagne and Creux d'Aban) and Berzé-la-Ville (climat Au Molard).

Grape variety: Chardonnay

Plot area: 1.69 ha in Milly-Lamartine, 1.14 ha in Berzé-la-Ville.

Year(s) of vine planting: From 1987 to 2009 (average age: approximately 17 years)

Soil: clay-limestone and marls.

Altitude, aspect and slope: In Milly-Lamartine: medium to steep slopes, north and east facing. 325 to 415 metres altitude (average altitude approximately 350m). In Berzé-la-Ville: steep west-facing slope, 375 to 415 m altitude.

Environmental certification: Third year of organic conversion.



WINEMAKING & AGEING

Harvest date: 29 and 30/08/2022 in Milly-Lamartine, 09/09/2022 in Berzé-la-Ville.

Harvest method: Mechanical

Winemaking: Pneumatic pressing, cold static settling, spontaneous alcoholic fermentation (indigenous yeasts) in temperature-controlled stainless steel tanks. Spontaneous and complete malolactic fermentation.

Ageing: On total lees in the fermentation vessels for 10 months. Blending of the two terroirs (55% Milly-Lamartine, 45% Berzé-la-Ville) in stainless steel tank at the end of June 2023.

Bottling: 11/07/2023

Number of bottles produced: 14,254 bottles





TASTING & SERVICE

TASTING NOTES:

WITH ITS CLEAR AND BRILLIANT PALE YELLOW COLOUR, THIS WINE IS ONE OF THE FINEST ACHIEVEMENTS OF THE 2022 VINTAGE. DESPITE THE VERY HOT SUMMER, THE GRAPES RETAINED VERY GOOD ACIDITY, MAKING IT A WINE OF REMARKABLE FRESHNESS WITH A RATHER CONCENTRATED BODY. THE NOSE IS A MAGNIFICENT EXPRESSION OF CITRUS ZEST AND WHITE PEACH, FULL OF INDULGENCE.

SERVING:

SERVE AT 12-13°C, WITHOUT PRIOR OPENING OF THE BOTTLE OR DECANTING.

AGEING POTENTIAL:

DRINK WITHIN 1 TO 5 YEARS.

FOOD PAIRING SUGGESTIONS:

APERITIF, COD CEVICHE WITH CITRUS, GRILLED WHITE FISH, FRESH OR AGED GOAT CHEESES, COMTÉ.



PRESS & AWARDS

2022

- 90/100 TIM ATKIN

