



MÂCON MILLY-LAMARTINE 2023

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 major figure of 19th-century French Romanticism, who spent part of his childhood there.



THE 2023 VINTAGE

It is characterised by even higher temperatures than 2022, particularly in spring, early summer, and the first half of September. Harvesting began on 7 September during the heatwave and ended on the 21st in more pleasant conditions.

In terms of rainfall, it was regular and sufficient for the vines but caused greater disease pressure.

No climatic accident having impacted our vineyard, the harvest was abundant and healthy, with beautiful maturity.

The style of the wines is similar to 2022: generous, flattering, with low acidity and good ageing potential for the finest cuvées.

ANALYSES

Alcohol content: 13.5% vol.

pH: 3.46

Total acidity: 3.1 g/l H₂SO₄

Total sulphites: 77 mg/l



VINEYARD

Village and lieu-dit: 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 planting: from 1987 to 2009 (average age: approximately 18 years)

Soil: clay-limestone and marl

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: Organic wine.



WINEMAKING & AGEING

Harvest date: 07 and 20/09/2023 in Milly-Lamartine, 20/09/2023 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 vinification vessels for 9 months. Blending of the two terroirs (50% Milly-Lamartine, 50% Berzé-la-Ville) in stainless steel tank mid-June 2024.

Bottling: 12/07/2024 for the first lot, 06/03/2025 for the second.

Number of bottles produced: 10,627 bottles for the first lot, 9,724 for the second (total: 20,351 bottles).





TASTING & SERVICE

TASTING NOTES:

WITH ITS CLEAR AND BRILLIANT PALE YELLOW COLOUR, THIS WINE HAS, AS ALWAYS, RETAINED BEAUTIFUL FRESHNESS DESPITE THE VERY HOT SUMMER, 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

2023

HACHETTE GUIDE 2026, 1 STAR

92/100 REVUE DES VINS DE FRANCE NO.691 (JUNE 2025)

DISTINGUISHED BY THE SAINT-VINCENT 2025 SELECTION COMMITTEE (16.23/20)

15.5/20 BOURGOGNE AUJOURD'HUI MAGAZINE NO.179 (NOVEMBER 2024)

