



MÂCON-AZÉ

2015

TERROIR

Our vines were planted in 1986 and located in the village of Azé.

Surface : 4,5 hectares (11 acres)

Climat & Sol : South-east facing slope on a limestony terrace. Highest vineyards of the village of Azé, they benefit from a great sunny exposure



WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Full clusters.

Following the pneumatic press, juices stay in a vat overnight for a cool settling down.

Alcoholic and malolactic fermentations take place in stainless steel vats.

AGING

Aging is 100% realized in stainless steel vats on fine lees 9 to 12 months.

Key points

1 cuvée produced
30 years old vines
No oak : freshness and mineral touch
1 of the best white Bourgogne

TASTING NOTES

EYE

Beautiful and bright. Pale yellow color with green tints.

NOSE

The nose is refined and delicate developing lime, citrus but also white fruits (pear) notes.

PALATE

On the palate, round and fresh. Salivating. White flowers aromas (hawthorn) and touch of saltiness.

SERVICE & CELLARING

It can be served from now at 11-13° C or cellared for 3 to 5 years.

FOOD & WINE PAIRINGS

Our Mâcon-Azé 2015 can be greatly enjoyed with a meal or just by the glass. It will perfectly match with grilles poultries, a seafood plater or fishes in a sauce.





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