



## MÂCON-AZÉ

2016

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### 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

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### 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

Lovely pale yellow with with green tints. Bright and clear.

#### NOSE

Intense with citrus notes (lime) and white flowers (hawthorn).

#### PALATE

Balanced and fresh, subtle acidity. Salivating. Citrus notes are predominant again. Harmonious

### 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 2016 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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