



MÂCON-BUSSIÈRES

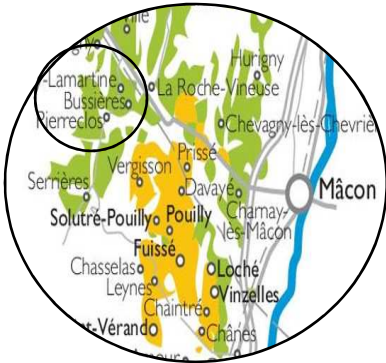
2016

TERROIR

We own 1 plot of Mâcon-Bussières planted in 1980. Plot's name is also called 'Pierre Aigüe'

Surface : 0,40 hectare (0,988 acres)

Climat & Soil : full East exposure. The soil is mainly silty and sandy with limestony subsoil. Warm and draining surface giving amplitude and concentration to the grapes.



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 during 10 to 12 months.

Key points

1 cuvée produced
40 years old vines !
No oak : freshness and
mineral touch

TASTING NOTES

EYE

Lovely and bright white gold colour.

NOSE

Powerful and mature nose developing ginger and nutmeg flavors

PALATE

The palate is round and powerful offering a nice intensity and a long aftertaste.

SERVICE & CELLARING

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

FOOD & WINE PAIRINGS

Our Mâcon-Bussières 2016 will perfectly pair with a plate of fresh goat cheeses, white fishes as monkfish and salmon or a Bresse chicken,



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