



# MÂCON-BUSSIÈRES

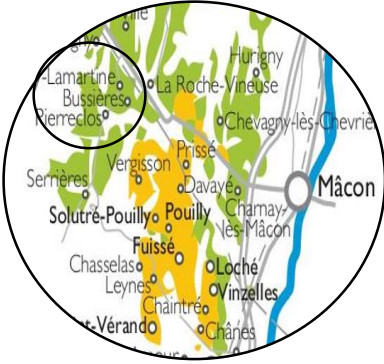
2018

## TERROIR

Vines of our plot « Mâcon-Bussièrés » were 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 give 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 process is taking place 100% in traditional Burgundian 228 liters barrels for 10 months. We use around 10% of new barrels.

The wine spends 2 months in tanks before bottling.

## TASTING NOTES

### EYE

White golden colour.

### NOSE

The nose is intense with scents of anise, peach, white fleshed fruits.

### PALATE

The wine is full-bodied with a good persistence which is supported by a good minerality.

## SERVICE & CELLARING

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

## FOOD & WINE PAIRINGS

Our Mâcon-Bussièrés 2018 will perfectly pair with a bass cooked in the oven or with cuttlefishes 'à la plancha'.

