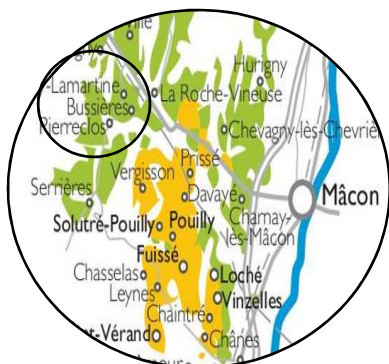




## MÂCON-BUSSIÈRES

2015



### 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

Beautiful white gold colour.

#### NOSE

The nose is powerful and mature

#### PALATE

The palate is full of volume and powerful preserving 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 2015 will perfectly pair with a plate of fresh goat cheeses, white fishes as monkfish or a refined



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# MÂCON-BUSSIERES

2015

