



MÂCON-AZÉ 2010

Located in the heart of the Mâconnais region, on a southeast exposed limestone terrace, the 4.5 hectares (11 acres) of Domaine de la Garenne overlooks the village of Azé and produce one single cuvée.

<u>Grape variety</u>	100 % Chardonnay
<u>Origin</u>	Burgundy – France
<u>Area</u>	Mâconnais
<u>Appellation</u>	Mâcon-Azé
<u>Type of Appellation</u>	Regional – 4.5 hectares (11.12 acres)
<u>Vintage</u>	2010



➤ TERROIR

The vines had been planted in 1986 and they are the highest of the Azé village. SouthEast exposure on a limestone terrace. Lot of sunshine.

➤ WINEMAKING AND AGING

Ripe grapes are hand-harvested then pressed in a pneumatic press, racking after 24 hours. The alcoholic fermentation and aging are made 100% in stainless steel tanks. The wine is bottled in Burgundy Traditional bottles. The cork is marked with the estate's name and the vintage.

➤ TASTING NOTES

Charming pale yellow colour with green reflects.

The nose develops pastry notes, matured fruits (banana), eucalyptus leaf and hints of white flowers.

In mouth the wine is full-bodied and well balanced with a nice freshness revealing matured citrus notes. Long persistence and harmony.

➤ FOOD AND WINE PAIRINGS

Our Mâcon-Azé 2010 will perfectly pair with poultry in a sauce, shellfishes (which would stand out the mineral aromas) and grilled fishes.

➤ SERVICE AND CELLARING

It can be served from now at 11 à 13° C or kept in cellar during 3 to 5 years.