



MÂCON-AZÉ 2011

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>	2011

➤ **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**

White color with bright golden tints.

The nose is expressive and pointing the white fruits as the peach and the pear. Some interesting spicy notes dominated by the white pepper come to reveal the bouquet.

We have a nice generosity and volume on the palate. The wine offers balance and finesse while freshness and enjoyable feelings let white fruits aromas express.

➤ **FOOD AND WINE PAIRINGS**

Our Mâcon-Azé 2011 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.