



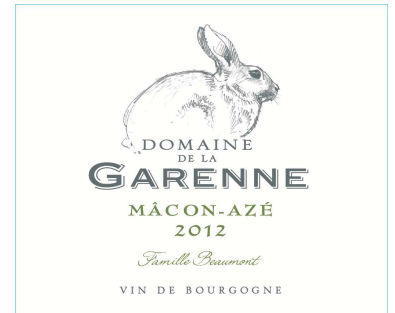
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## MÂCON-AZÉ 2012

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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.

<b><u>Grape variety</u></b>	100 % Chardonnay
<b><u>Origin</u></b>	Burgundy – France
<b><u>Area</u></b>	Mâconnais
<b><u>Appellation</u></b>	Mâcon-Azé
<b><u>Type of Appellation</u></b>	Regional – 4.5 hectares (11 acres)
<b><u>Vintage</u></b>	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 is made 100% in stainless steel tanks. The wine is aged 90% in stainless steel tank and 10% in oak barrel. The wine is bottled in Burgundy Traditional bottles. The cork is marked with the estate's name and the vintage.

### ➤ **TASTING NOTES**

Beautiful pale color with bright green tints.

The nose is expressive and pointing spices as white pepper, salt while the fruits like citrus are predominant. Very mineral and precise expression.

We have a great freshness on the palate and with again, the smooth spices we got on the nose. Lovely minerality with a charming balance. Great potential.

### ➤ **FOOD AND WINE PAIRINGS**

Our Mâcon-Azé 2012 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.