



MÂCON-AZÉ 2013

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 acres)
<u>Vintage</u>	2013



➤ **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 new 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 gold pale color with bright green tints.

The nose develops notes of exotic fruits (litchis), dry herbs and eucalyptus aromas.

In the mouth, the wine is fresh, fruity, minty with some mineral and flint notes. It also develops saline notes.

The wine is persistent with a great final.

➤ **FOOD AND WINE PAIRINGS**

Our Mâcon-Azé 2013 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.

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