



MÂCON-BUSSIÈRES 2014

Located in the heart of the Mâconnais on a southeast exposed hillside, the Domaine de la Garenne overlooks the village of Azé and spreads over 8 hectares (20 acres), all Chardonnay planted.

<u>Grape variety</u>	100 % Chardonnay
<u>Origin</u>	Burgundy – France
<u>Area</u>	Mâconnais
<u>Appellation</u>	Mâcon-Bussières
<u>Type of Appellation</u>	Regional – 1 hectare (2.5 acres)
<u>Vintage</u>	2014



➤ **TERROIR**

Limestony soil. East/Southeast facing.

➤ **WINEMAKING AND AGING**

Ripe grapes are pressed in a pneumatic press, static racking after 24 to 30 hours. The alcoholic fermentation is made 100% in stainless steel tanks at low temperature. The wine is aged 100% in stainless steel tank. Malolactic fermentation is 100% realized. The wine is bottled in Burgundy Traditional bottles. The cork is marked with the estate's name and the vintage.

➤ **TASTING NOTES**

Beautiful white gold color.

The nose is expressive, developing aromas of spices, pepper surrounding by ivy leave notes and an elegant salty touch.

On the palate the wine is fresh, spicy, fine and delicate.

➤ **FOOD AND WINE PAIRINGS**

Our Mâcon-Bussières 2014 will perfectly pair with a plate of delicatessen meat and grilled fresh fishes.

➤ **SERVICE AND CELLARING**

It can be served from now at 11 à 13° C or cellaring for 3 to 5 years.