



## MÂCON VILLAGES VIEILLES VIGNES

**Appellation :** Maçon Villages

**Location:** Clessé, Viré, Igé.

**Soil :** chalky clay

**Grape variety :** chardonnay

**Harvest :** by hand.

**Wine making :** vinification at low temperature.

**Ageing :** in vat



### History

This is the largest wine-producing area of the Mâconnais region, forming a triangle between the points of Tournus, Cluny and Mâcon.

The variety of soils and micro-climates enable the production of a vast range of typical Mâcon-villages wines.



### Soil

The Mâcon-Villages « Vieilles Vignes » is a selection of the best vineyards which are more than 40 years old, on the communes of Clessé, Viré and Igé in the Mâconnais region.

These vines are located on chalky, clay slopes.



### Wine

- Colour : Lightly gold coloured with green hues.

- Nose : Fruity and floral nose, vivid and fresh with a hint of vanilla.

-Taste : full and round, easy to drink, fruity with a floral scent. These wines are friendly, supple and light.



### Service

These wines maintain their charm for 3 to 5 years after the harvest and may be appreciated with shellfish, fish or as an apéritif.

Serve it at a temperature between 10 and 12°C.