



MÂCON ROUGE

Surface : 1000 hectares.
 Appellation : Mâcon
 Location: around Mâcon
 Grape variety: Black Gamay with white juice.
 Soil: Clayey and siliceous soils.
 Harvest : mechanical and by hand
 Wine making : traditional
 Ageing : in vat



History

This crop is the most important of the Mâcon area. It stretches on some 2400 ha in Tournus, Cluny, Mâcon triangle. This is a very old wine producing area. The romans were already growing grapes and the monks of the very powerful and famous “ Abbaye of Cluny ” were quite instrumental in giving birth to Burgundy wine in Mâconnais



Wine

- Color: A cherry ruby color with violet glints.
- Nose: A fruity and delicate nose with aromas of blackcurrant and raspberry.
- Mouth: It is lively soft and has nice fruit.



To serve

This wine can be kept 3 years.

- With a meal: It is an elegant companion to a plate of assorted cooked meat, white meat, snails and cheeses.
- Service: Serve it between 13 and 14°C.