



Macôn-Villages NOUVEAU 2010



Every year our appealing, original nouveau wines put on a real show. Miss Mommessin is a thirtysomething, audacious urban woman whose charm suits the image of our nouveau wines. She represents both the prestige of our name and the lightness and cheerfulness of Beaujolais Nouveau.

Celebration is life... music is celebration! This year, our Mâcon-Villages Nouveau, which itself is synonymous with celebration, is decked out this year in the colours of the typically French *bals musettes*, whose ambiance of lively accordion music is perfectly suited to this colourful, festive wine!

⇒ **PRODUCT CHARACTERISTICS :**

Hailing from the finest terroirs of the Viré region located to the north of Mâcon, our Mâcon-Villages Nouveau is made with Chardonnay grape that were vinified in stainless steel tanks. After the grapes were pressed, fermentation took place under controlled temperatures (between 18° and 24°C) in order to extract a maximum of aromas and flavours.

⇒ **2010 VINTAGE TASTING NOTES :**

Pale yellow in colour with green highlights. Fine, complex nose with lemony notes reminiscent of small white flowers.

Elegant and aromatic on the palate with notes of confectionery (meringue) and lovely length on the finish.

⇒ **HOW TO ENJOY IT :**

This Mâcon-Villages Nouveau is a delicious match for the first oysters and shellfish of the winter season as well as the autumn's seasonal fish and vegetables. It is marvellous paired with goat's cheeses and aged hard cheeses.

⇒ **SERVING TEMPERATURE :**

Serve chilled, between 12 and 14° C.