

MAISON ANTOINE GEOFFROY Grand Vins de Bourgogne

Macon Uchizy 2023



Food Pairing:

This unoaked white Burgundy is great as an aperitif, typically accompanied with sushi, with shellfish, fish dishes and goat's cheese

Recommended serving temperature: 12°C

Tasting Note:

A single village Macon white, Uchizy is one of the top wines of the region

Open, fragrant nose with notes of fresh fruits and a hint of citrus. The mouth follows through on the same notes, with the fleshiness of pear and fresh lemon fruits

The finish is pleasant and refreshing. The wine shows and develops nicely in its primary youth



Technical Detail: GRAPE VARIETY: 100% Chardonnay UNOAKED LOCATION: Vines are located within the commune of Uchizy, in Southern Burgundy in the North of the Maconnais region VINES: 30 year old ABV: 13% SOIL: 16ha on Limestone and clay, on gentle slopes (245-290 m). East-facing POTENTIAL AGEING: 6-8 years CLOSURE: Cork