

MAISON ANTOINE GEOFFROY

Grand Vins de Bourgogne

Macon Villages 2022



Food Pairing:

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

Tasting Note:

An extremely well made and balanced Chardonnay showing the lovely ripe fruit of the region that gives a balanced wine with a soft, gentle zesty mouthfeel



Technical Detail: GRAPE VARIETY: 100% Chardonnay UNOAKED LOCATION: Vines are located within the villages of Macon VINES: 30-year-old Hand picked ABV: 13% SOIL: 16ha on Limestone and clay, on gentle slopes East-facing CLOSURE: Cork