



MÂCON-VILLAGES

Plaisance

100% Chardonnay

TERROIR



This cuvee is produce with fruits coming from the northern and western parts of the Mâcon-Villages appellation. The plots are selected for their late ripening conditions and the highly calcareous composition of their soil.

VINIFICATION



After being picked in the earliest hours of the day, the berries are slowly and gently crushed in a pneumatic press before being cooled down. The juice is then left to settle and transferred into stainless steel tank for the alcohol and malolactic fermentations and an ageing on its thinnest lees until next spring.

TASTING



Bright yellow colour with green hints with a complex nose which combines flinty notes and fresh white fruits.

On the palate the wine is both ample and juicy with a lively structure and a lingering finish echoing the mineral notes of the nose.

Drink between 2 to 5 years.

FOOD PAIRING

- LEMON SEASONED SCALOP
- OSSO BUCCO MILANAIS
- GINGER THAI STYLE CHICKEN