

TERROIRS ET TALENTS

Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13.00%

Residual Sugar
1.2 g/l

pH
3.17

Total Acidity
5.8 g/l

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
27/07/2024

Les Enracinés Vin Sans Soufre Mâcon-Chardonnay 2020 6x75cl

Winemaker Notes

A pure, fresh and floral wine on the nose with notes of hawthorn. The mineral and saline sides develop well on the palate.

Vineyard

From a selection of plots planted in the village of Chardonnay, with mostly a limestone soil called the 'Dalle Nacrée' (Pearly Slab). This terroir has the characteristic of producing fine, delicate wines on which a winemaking with no added sulphite is possible.

Winemaking

The grapes are harvested in early morning in order to keep them fresh. They are gently pressed and the juice is settled. Only the fine lees are preserved. At this stage a slow oxidation of the must occurs. This will set off the alcoholic fermentation a few days later, a process allowing to guarantee the freshness of the wine. The ageing occurs in stainless steel tank for 6 months on fine lees. The bottling process is very strict to avoid any contact of the wine with oxygen.

Vintage

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. July 2020 was the third driest July since 1964 (after 1993 & 2015). Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms around the areas of Saint-Amour and Juliéna. Yet, there were big disparities in rainfall from one village to another. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes, especially the ones with western exposure. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

Food match

Grilled and Roasted White Meats

Lovely with seafood - try with grilled octopus salad or vegetables terrine with a fresh home-made tomato sauce.

