

TERROIRS ET TALENTS

Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

13.00%

Drinking Window

2023 - 2026

Tasting Guide



Tasting note printed

18/04/2024

Les Enracinés Vin Sans Soufre Mâcon-Chardonnay

2021

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.

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.

