

# TERROIRS ET TALENTS

Grapes  
100% Chardonnay

Region/Appellation  
Mâconnais

Alcohol by volume  
13%

Residual Sugar  
0.8 g/l

pH  
3.36

Total Acidity  
5.08 g/l

Drinking Window  
2025 - 2025

Tasting Guide



Tasting note printed  
27/04/2025

## Mâcon-Péronne 2021 6x75cl

### Winemaker Notes

Round, fruity and floral, developing particular nuances to different soils. Approachable and impressive - the perfect aperitif.

### Vineyard

35 acres of vineyards surrounding the Château de la Tour Penet and owned by the Ferret family.

### Winemaking

Grapes are crushed and pressed to extract must, they are then fermented at controlled low temperatures. Aged on lees and bottled after 6-8 months.

### Vintage

The 2021 vintage in Macon was challenging, but it turned out to be surprisingly successful.

### Food match

Try with a goats cheese and caramelised onion tart.

