

TERROIRS ET TALENTS

Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

13.00%

Residual Sugar

0.8 g/l

pH

3.36

Total Acidity

5.08 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

19/04/2024

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.

Food match

Grilled and Roasted White Meats

Try with a goats cheese and caramelised onion tart.

