# TERROIRS

Grapes

100% Chardonnay

Region/Appellation Mâconnais

Alcohol by volume 13.00%

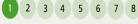
Residual Sugar 1.5 g/l

pН 3.39

**Total Acidity** 5.37 g/l

**Drinking Window** 2024 - 2024

**Tasting Guide** 



Medium

Sweet

Tasting note printed 26/04/2024

# Mâcon-Villages 2019 6x75cl

#### Winemaker Notes

A classic Mâcon-Villages from mainly limestone vineyards, aged on its fine lees for 6-8 months. Lively and charming with floral and fruity characters, with notes of lemon fruit on the finish.

#### Vineyard

The wine-producing soil of Mâconnais is mainly soft limestone over layers of marl, loam and broken pebbles.

## Winemaking

The grapes are crushed and pressed before fermentation at controlled low temperatures. It is then aged on lees and bottled after 6-8 months.

### Vintage

2019 was a 'mixed bag' vintage with an overall loss of 25% in Beaujolais against full crop volumes. Beaujolais, Beaujolais-Villages and Moulin à Vent suffered from widespread frost in April. This was followed by bad flowering due to June's record temperature variation from 3 to 42°C. On 18th of August southern Beaujolais was hit by a hail storm, causing up to 50% loss of crop - Beaujolais-Villages/ Coteaux Bourguignonnes appellations were affected the most. August was also wet, but dry and fresh conditions in September allowed the grapes to slowly ripen. Harvest began on 9th September.



#### Food match

Grilled and Roasted White Meats

A lovely accompaniment to shellfish, fish and starters and excellent as an apéritif.