

TERROIRS ET TALENTS

Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

13.00%

Residual Sugar

1.5 g/l

pH

3.39

Total Acidity

5.37 g/l

Drinking Window

2024 - 2024

Tasting Guide



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.

