



2021 Mâcon Villages

(Trey-nel Mac-on Vee-laj)

Burgundy Mâcon-Villages / AOP Mâcon-Villages

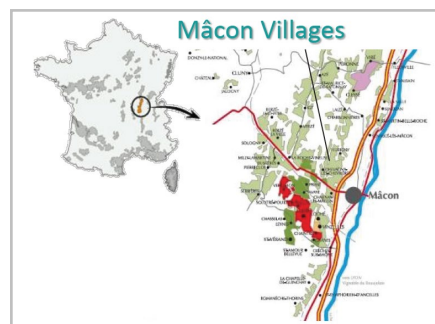


Winemaker Notes

This wine possesses a brilliant golden color. Its nose is fresh and floral with citrus notes. In the mouth, the wine is soft and round with a great length. The finish is crisp and very pleasant with a citrusy touch.

Vineyard

Between the Côte Chalonnaise and the rock of Solutré, the hills of Mâconnais stretch out on about 40 km, from Tournus in the north to Mâcon in the south. The “Mâcon Villages” AOC is given to wines produced in Mâcon and 26 villages in the area. The Mâcon Villages Trénel is produced on parcels facing south and southeast in Charnay-lès-Mâcon and Viré. This blend of different clayey soils with variable limestone ratio bestows a right balance on the wine, rich and subtle at the same time.



Grapes

100% Chardonnay

Winemaking

The alcoholic fermentation takes place in cement and stainless steel tanks. The temperature is controlled and stays at 16°C to preserve the fruity character of the wine. The malolactic fermentation is completed on this vintage. The wine is bottled after a light filtering

Alcohol by Volume

12.5%

Drinking Window

Now through 2025

Food Match

Best served chilled at 8°C/46°F – 11°C/51°F. Pairs well with seafood, grilled fish, tataki beef, steak tartar, duck breast salad, roasted guinea fowl, fondue bourguignonne and hard cheeses.