



Mâcon, Mâcon Villages, Mâcon *plus the name of the village*



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of the *Mâconnais* wine-growing region (Saône-et-Loire).

The word *VILLAGES* or the name of the commune of origin may only be added to the word *MÂCON* for wines harvested within the defined area of the *appellation* *MÂCON VILLAGES* consisting of 26 named communes and grouped together.

Producing communes:

Mâcon: communes of the Mâcon administrative district plus 11 nearby communes.

Mâcon Villages: Azé, Bray, Burgy, Bussièrès, Chaintré, Chardonnay, Charnay-lès-Mâcon, Cruzille, Davayé, Fuissé, Igé, Loché, Lugny, Mancey, Milly-Lamartine, Montbellet, Péronne, Pierreclos, Prissé, La Roche-Vineuse, Saint-Gengoux-le-National, Solutré-Pouilly, Uchizy, Vergisson, Verzé, Vinzelles.

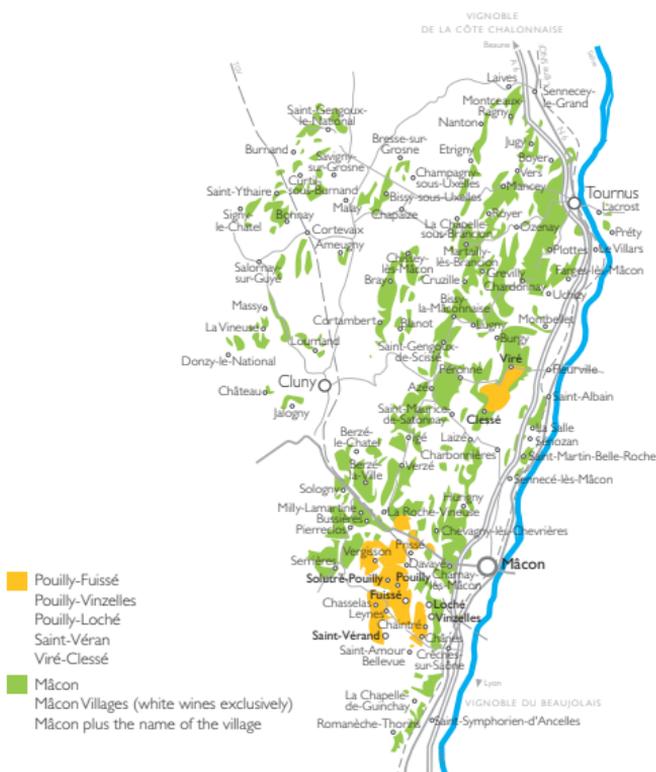
TASTING NOTES

The *Mâconnais* white wines are the colour of white or yellow gold or straw-coloured with gently glowing silvery or greenish highlights. To the nose, their aromas suggest broom, white roses, acacia, honeysuckle, fern, verbena, lemon-grass, and citrus fruits (grapefruit, mandarin oranges). In the mouth, the finish adds nuances of pine, quince and fennel. The impression on the palate varies according to each village and each *terroir* of origin. These wines are fresh and luscious as well as dry and well-fruited. They have good concentration backed by sufficient acidity to ensure their keeping qualities. They are full and smooth in character.

SERVING SUGGESTIONS

Whites: their cheeky charm and lively approach make them perfect as a pre-dinner drink served with salty finger foods such as chips, crackers, peanuts and olives. Their perfect all-round balance of vivacity, fullness, and smoothness plus aromatic complexity makes them easy to match with food. Poultry or veal in cream sauce does them justice in the winter, as does creamy risotto with meat, poultry, or fish. In the summer, they do justice to grilled fish, cold antipasto, ratatouille, or mixed salads with onions. They are even capable of taking sushi and goat's cheese under their wing.

Serving temperature: 10 to 11°C as a pre-dinner drink,
11 to 12°C with food.



LOCATION

In this part of southern Bourgogne, the vines occupy a landscape of little hills and valleys that look as though they have been painted with a water-colorist's brush. The hills of the *Mâconnais* extend over some 40 km from the *Côte Chalonnaise* to the Rock of Solutré and are bordered on one side by the river Saône and the Grosne on the other. Vines were first planted here in Gallo-Roman times and were fostered in the Middle Ages by the powerful abbeys of Tournus and Cluny. This charming landscape was celebrated by the poet Lamartine, one of its native sons. The town of Mâcon today maintains close connections with these serene and smiling vineyards. AOC Mâcon dates from 1937. White wines (*Chardonnay*) grown in the *arrondissement* of Mâcon and 11 neighboring communes are entitled to the *appellations* MÂCON, MÂCON VILLAGES, or MÂCON plus the name of the village.

SOILS

Separated by a series of parallel faults, the hills of the *Mâconnais* are linked along axes which give them either a north/north-westerly or a south/south-easterly exposure. The vines take readily to these hillsides. Limey or calcic brown rendzinas suit the long-keeping *Chardonnay*. Elsewhere, flinty sands and clays often mixed with calcium rich rocks or sandstone pebbles favor the ready to drink *Chardonnay*.

COLOUR(S) AND GRAPE VARIETY(IES)

White wines - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

3,345.82 ha including

Mâcon: 84.33 ha.

Mâcon Villages: 1,884.65 ha.

Mâcon + name of the village:

1,376.84 ha.

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

214,910 hl including

Mâcon: 5,615 hl

Mâcon Villages: 120,610 hl

Mâcon + name of village:

88,685 hl

*In 2011 **5 years average, 2007-2011