



Mâcon, Mâcon plus the name of the village



APPELLATION D'ORIGINE CONTRÔLÉE

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

On the label, the name of the commune of origin may be added to the name MÂCON provided the wine is grown within the officially designated area of the 20 producing communes.

Producing communes:

Appellation MÂCON : communes of the Mâcon administrative district and 11 neighbouring communes.

Mâcon + villages: **Azé, Bray, Burgy, Bussières, Chaintré, Chardonnay, Charnay-lès-Mâcon, Cruzille, Davayé, Igé, Lugny, Mancey, Milly-Lamartine, Péronne, Pierreclos, Prissé, La Roche-Vineuse, Serrières, Saint-Gengoux-le-National, Verzé.**

TASTING NOTES

In colour the **red** Mâcon range from cherry to dark ruby via deep garnet. The purplish highlights are typical of the *Gamay* grape. Aromatically, they develop accents of small red and black fruits (gooseberry, bilberry) blended with notes of underbrush, mushroom, fruit-pit and animal. As they age, they evolve towards prune and pepper. They are rich, vital, hearty, fleshy, spontaneous, joyous, and easy to like. While still young they may be a little stiff but they will soften and become suppler with time. Both the wine's structure and texture are excellent.

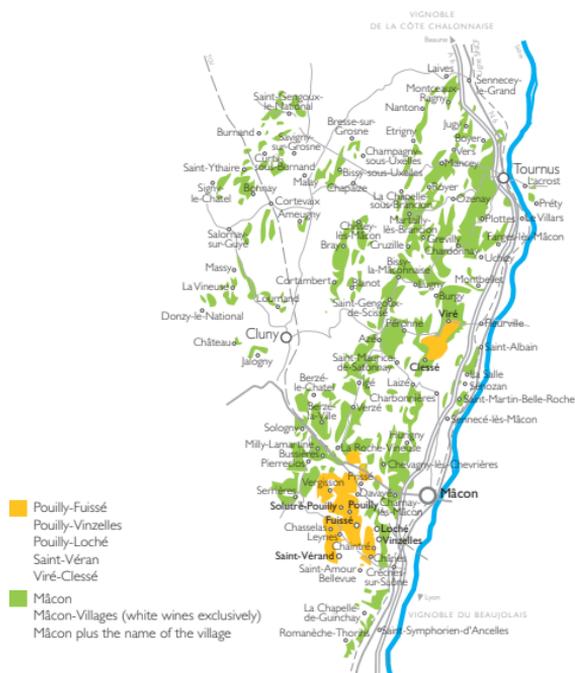
SERVING SUGGESTIONS

Red: perfumed, meaty and full of life, they go marvelously well with fine *charcuterie* (hams, terrines, and *pâtés*) whose meaty and mouth-filling texture is offset by their vivacity. The same is true when they are matched with more fibrous and subtle meats such as rabbit, and boiled or braised beef. They are also perfect with burgers and tapas, which draw on their lively and appealing qualities. Mâcon wines go well with mixed summer salads, thanks to their aromatic power and their cheery character.

Serving temperature: 14 to 15°C.

Rosé: lively and eminently drinkable, they take their place alongside cold cuts, couscous, tajines, tabouleh, cheese-topped vegetables, omelettes, onion tarts, burgers and pizzas.

Serving temperature: 11 to 12°C.



LOCATION

The *Mâconnais* is the soul of southern Bourgogne, celebrated by its native son, the poet Lamartine. It extends over some 40 km of the *Côte Chalonnaise* as far as the Rock of Solutré. Lying between the rivers Saône and Grosne, its valleys and hillsides seem to make the vines welcome. Indeed, vines have been grown here since Gallo-Roman times and their cultivation received a boost from the powerful Abbeys of Cluny and Tournus. The town of Mâcon has strong links with the wine industry. The surrounding villages have a smiling and good-natured appearance, reminiscent of water-colour paintings, with their galleried houses and Romanesque church towers. The wines of the MÂCON *appellation* (which dates from 1937), whether red or *rosé* and whether made from *Pinot Noir* or *Gamay noir à jus blanc* grape are restricted to the *arrondissement* of Mâcon and 11 neighbouring communes. They may also (both reds and rosés) label themselves with the name Mâcon plus the name of their commune of origin.

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 readily take to these hillsides. Limey or calcic brown *rendzinas* suit the *Pinot Noir* grape and long-keeping *Chardonnays*. Elsewhere, flinty sands and clays, often mixed with “chailles” or sandstone pebbles favour the earlier-drunk *Chardonnay* or (in reds) the *Gamay*, which is equally at home on granitic soils which point up the nearby presence of the Beaujolais.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and rosés - *Gamay* and *Pinot Noir*.

PRODUCTION

Area under production*:
 1 hectare (ha) = 10,000 m² = 24 *ouvrées*.
349.12 ha including
Mâcon: 207.78 ha.
Mâcon + name of the village:
141.34 ha.

Average annual yield:**
 1 hectolitre (hl) = 100 litres = 133 bottles.
20,499 hl including
Mâcon: 12,413 hl
Mâcon + name of the village:
8,086 hl

*In 2018 **5 years average, 2014-2018