



Mâcon-Burgundy



APELLATION D'ORIGINE CONTRÔLÉE

An additional geographical denomination that is part of the **Régionale Mâcon appellation** in the Mâconnais. According to the 2005 specifications rules, the name Mâcon-Burgundy refers to white, red, and rosé wines grown within a defined area in the village of **Burgy**.

TASTING NOTES

Pale white gold in color, Mâcon-Burgundy **whites** offer a nose that is more floral than fruity, and very sophisticated with notes of white blossom like hawthorn and honeysuckle, along with touches of fresh vegetation. There are notes of citrus, lemon zest in particular, depending on the vintage. The unique situation of the vines of Burgundy influences the style of these white wines, that offer significant acidity on the attack. The wines are broad, fresh and fruity.

The **reds** are a lovely sustained, deep garnet color with aromas of freshly pressed marc, redcurrant juice, and cherry, offering a distinct bite. In the mouth, they are structured, and the tannins that are present in the wine when young foretell a promising future. Over time, the aromatic range evolves to reveal sloes and tobacco leaves.

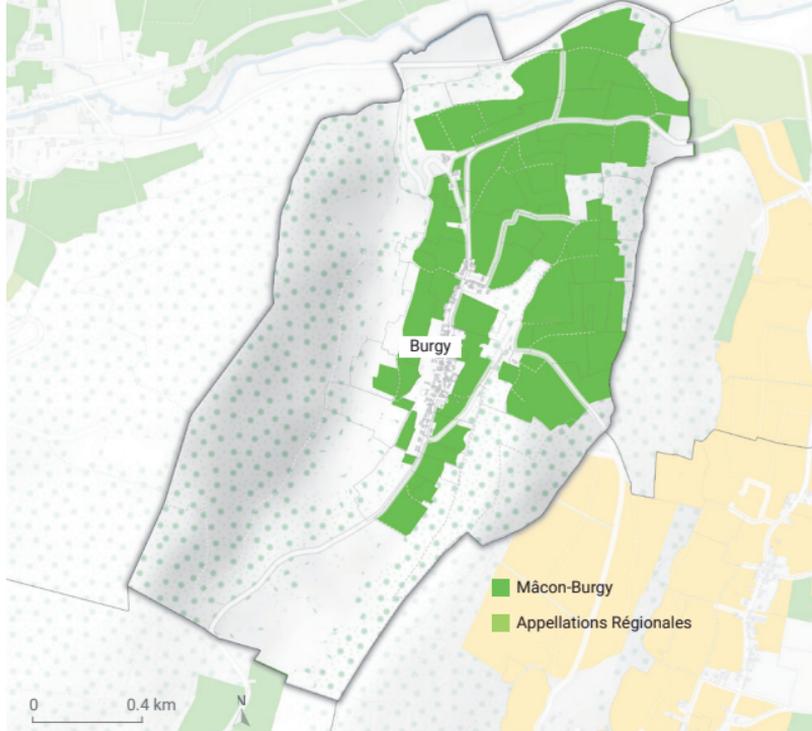
SERVING SUGGESTIONS

White: for a perfect flavor combination given the liveliness of this wine on the tongue, opt for an appetizer like a creamy leek tart or risotto verrine. Then allow its acidulated structure to cut through the parsley butter of razor fish à la *plancha*, gratinated oysters, or snails cooked in garlic butter.

Serving temperatures: 10-11°C as an aperitif, 11-12°C with food

Red: try serving this red slightly chilled at a chic brunch, with a traditional *mâchon bourguignon* selection of local cold cuts, cheeses, and fruit tarts. Its spicy nose and fleshy structure will perfectly suit a bacon-filled brioche from the Morvan with some salad from the garden. It will also make a great match with a summer-fruit salad of gooseberries, redcurrants, blackcurrants, and raspberries, served with sponge fingers.

Serving temperature: 12-14°C



LOCATION

On the western flank of the hillside at Viré-Clessé, the Mâcon-Burgy AOC is uniquely located in the central part of the Mâconnais. Mainly facing north, this winegrowing region is like a unique observation point looking down over the vines of Mâcon-Lugny and the Saône Valley.

The panoramic mountain of Burgy, crowned by its cemetery and Romanesque church dedicated to St. John the Baptist (11th and 12th centuries), is like a gateway to the southern Mâconnais and the Bresse plain.

SOILS

Sheltered to the west by the woods of Sablières, and reaching an altitude of 420 meters above sea level at Le Mont de la Péralle, a few plots can be found either side of the village on Trias sandstone marls and Lias substrate laid down between 175 and 220 million years ago, dark gray in color, low in limestone, rich in iron and fairly heavy with clay. On the slope, facing north-northwest and looking down over the valley of the Bourbonne and also around the church where the vines face the rising sun, the soil and subsoil are made up of limestone from the Middle and Upper Jurassic, from 140 to 176 million years ago.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

Reds and rosés: Gamay

PRODUCTION

Area under vine:

Whites : 12 hectares

Reds and rosés : 4 hectares

Annual harvest:

Whites: 91,000 bottles

Reds and rosés: 18,000 bottles

Note: Average over three years 2016-2018