



Mâcon-Chaintré



APPELLATION 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-Chaintré refers to white wines grown within a defined area in the villages of **Chaintré**, **Chânes**, and **Crêches-sur-Saône**.

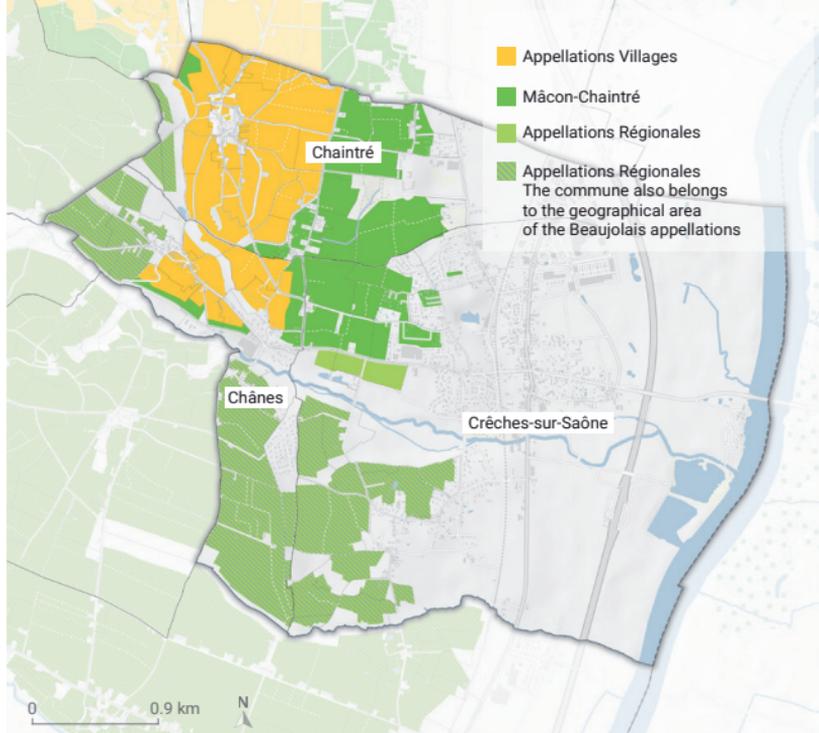
TASTING NOTES

The fruit of a very coherent geographical *terroir*, Mâcon-Chaintré wines have a southerly accent, reflected in their dazzling yellow gold color. The first impression on the nose is delicately expressive, with citrus notes of lemon, grapefruit, and other tropical fruits. Next come delicate notes of white blossom like almond and white rose that bring a certain aromatic complexity. With body, length, and balance, these are fatty, rounded wines, that gradually grow more taut on the finish.

SERVING SUGGESTIONS

With its sunny aromatic character and smoothness on the tongue, this wine makes a natural pairing with all kinds of goat cheeses, such as the traditional AOC Mâconnais or its neighboring Charolais for a *terroir*-themed aperitif. Follow with grilled Bresse chicken supremes or mixed fried fish from the Saône. This white wine will also bring out the best in local freshwater fish dishes, such as Dombes carp with white wine, or *pôchouse* from Verdun-sur-le-Doubs.

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



LOCATION

The vines of Mâcon-Chaintré grow at the most southerly tip of the Mâconnais hills, in line with the Mâcon-Vinzelles appellation. To the south is the Saint-Véran AOC in the village of Chânes, while the D169 road marks the separation between Pouilly-Fuissé to the west and Mâcon-Chaintré to the east.

While the village of Chaintré is organized around its church, which sits at 274 meters above sea level, the chateau, which has been radically altered since the 14th century, was constructed at the bottom of the slope at 194 meters above sea level.

SOILS

The vines of Mâcon-Chaintré grow on the gentle east-facing slope at between 180 and 218 meters above sea level.

The vines grown on a landscape carved out during the Quaternary Period from around 2.5 million years ago, with clay mixed with pebbly scree. The soil is rich in alluvial deposits and is deeper than at the top of the slope.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

PRODUCTION

Area under vine: 56 hectares

Annual harvest: 440,400 bottles

Note: Average over three years 2016-2018