



Mâcon-Chardonnay



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-Chardonnay refers to white wines grown within a defined area in the villages of **Chardonnay**, **Ozenay**, **Plottes**, and **Tournus**.

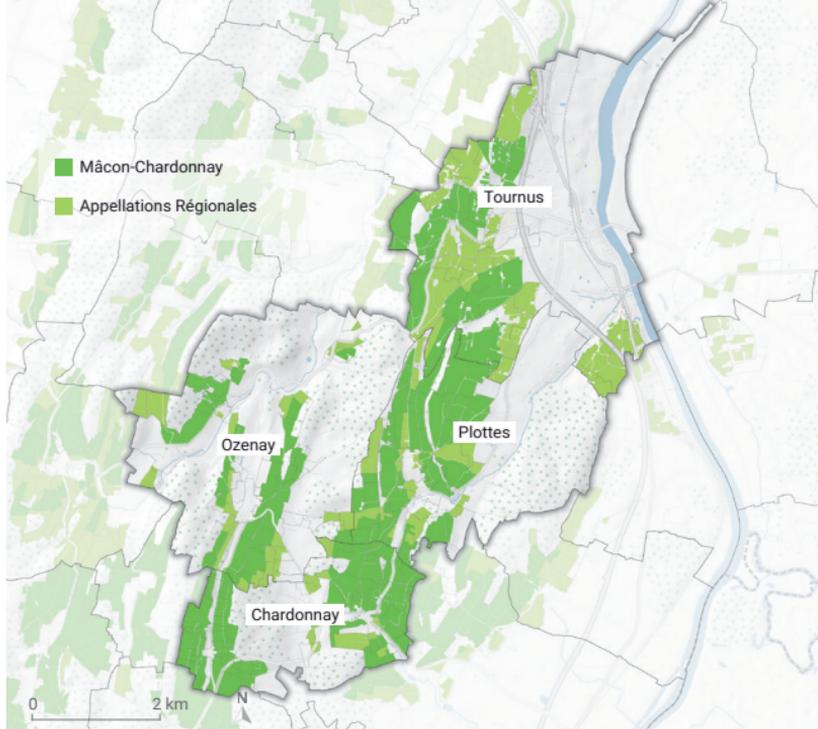
TASTING NOTES

A lovely pale-yellow gold color with hints of silver, Mâcon-Chardonnay wines from the eponymous varietal offer a very indulgent aromatic palette. They tend to be fruity wines, opening with aromas of ripe orchard fruits combining pear with apple, apricot, and peach, along with hints of quince cheese that are characteristic of the appellation. The attack is often very forthright, followed by an acidulated structure. They even have a special verb here to describe that: To “*chardonner*”.

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 Saone. 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

Located in the northern part of the Mâconnais, the vines of the Mâcon-Chardonnay appellation grow on the slopes of two valleys: On the one side, on the northernmost extension of the hillside of Lugny along to the village of Ozenay, and on the other, between Chardonnay and the hills looking down over Tournus.

Founded by the Romans, the ancient settlement of *Cardonacum* became Chardonnay over time, and turned to winegrowing early on. This is demonstrated by the presence of much architectural heritage dedicated to the transformation of grapes. From the end of the 19th century, the village made a name for itself by producing white wines from the famous varietal which, at that time, was referred to by many different names. When he visited the Baron d'Empire Chapuis-Montlaville's property in 1860, Dr. Jules Guyot, saw "Chardennets" plants that were more than 80 years old. Gradually, the name of the village of Chardonnay became confused with that of the grape varietal.

SOILS

The vineyards spread from village level at 240 meters above sea level to the tops of the hills at 350 meters.

Symmetrically from west to east, the highest vines facing the rising sun grow on warm oolite limestone that is reddish on the surface. On the outskirts of the villages and from the bottom of the valley, the soil contains more marl, is stickier and contains more fossils. On the berm, siliceous-clay soil from the Kimmeridgean, offers easier yet just as high-quality rooting for the Chardonnay grape.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

PRODUCTION

Area under vine: 231 hectares

Annual harvest: 1.9 million bottles

Note: Average over three years 2016-2018