



# Mâcon-Cruzeilles



## 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-Cruzeilles refers to white, red, and rosé wines grown within a defined area in the villages of **Grevilly**, **Martailly-lès-Brancion**, and part of **Cruzeilles**.

## TASTING NOTES

Just like its surface area and topography, the **white wines** in the Mâcon-Cruzeilles AOC can be divided into two profiles.

One profile offers wines that are a lovely light-yellow gold color with hints of silver, vinified and aged in stainless steel, resulting in a nose offering the fruity range of the wines of the central Mâconnais, with orchard fruits like apple, quince, and peach. This is combined with springtime floral aromas like acacia, hawthorn, and honeysuckle. The attack is sincere without being acidic, full-bodied and fatty.

The other profile involves wines aged in oak and that are yellow-gold in color with empyreumatic and buttery aromas right from their youth, which evolve with age into something more complex with spicy fragrances of licorice and cinnamon, hints of tea, verbena, and thyme. In the mouth, they are fairly mineral, with chalk, gunflint, and sometimes iodine.

The **reds** are deep garnet in color with a juiciness on the nose and in the mouth, recalling aromas of fermenting must, blueberry and raspberry. This crispness is underscored with spicy notes of black pepper and nutmeg, and sometimes a touch of peat. With age, the wine recalls the Pinot Noir varietal, mainly when aged in oak barrels. It then expresses menthol and sometimes eucalyptus, always with an indulgent flavor structure.

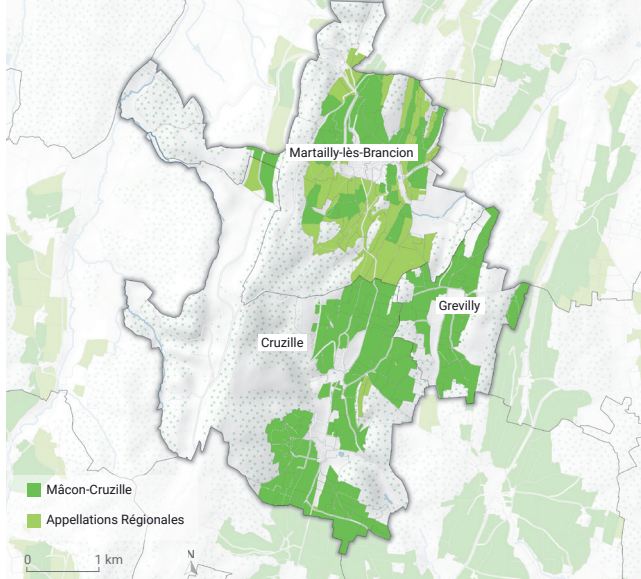
## SERVING SUGGESTIONS

**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 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

To the north of the long Igé-Azé-Bissy-la-Mâconnaise valley, the Mâcon-Cruzille area continues along the hillsides of Mâcon-Lugny to the village of Royer, where Mâcon-Mancey begins. To the east, the appellation area also includes the eastern flank of the Lugny range, either side of the village of Grevilly.

## SOILS

The vines grow either side of the Sagy valley on slopes facing the rising sun at between 290 and 370 meters above sea level to the Col de Brancion to the north (at 354 meters), looking down over the green fields of the valley of Le Grison. At the same height, the relief to the east offers alternating slopes facing the setting sun and sloping ledges up to the edge of wooded crests.

To the west of Cruzille and Martailly, the vines thrive on a marl-limestone bedrock from the Middle Jurassic, dating back 167 million years. In parallel, the plateaus, with cooler soil more varied in depth, offer alternating layers of fine limestone and marl.

The slopes of Grevilly, which face the setting sun, contain Lias marls dating back 180 million years, particularly favorable for growing red varietals.

## COLOUR(S) AND VARIETY(IES)

**Whites:** Chardonnay

**Reds and rosés:** Gamay

## PRODUCTION

**Area under vine:**

**Whites:** 31 hectares

**Reds:** 10 hectares

**Rosés:** 0.4 hectares

**Annual harvest:**

**Whites:** 215,800 bottles

**Reds:** 59,400 bottles

**Rosés:** 2,200 bottles

*Note: Average over three years 2016-2018*