



Mâcon-Uchizy



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-Uchizy refers to white wines grown within a defined area in the village of **Uchizy**.

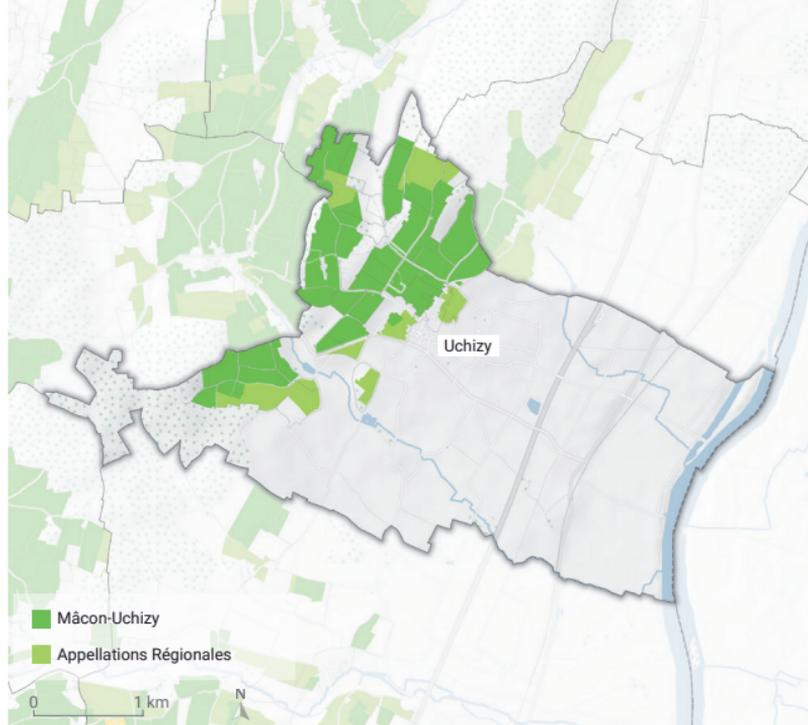
TASTING NOTES

Reflecting the very favorable location of the vines, the wines of Uchizy are a dazzling pale gold color. They are very expressive, the nose initially opening with ripe orchard fruits like apple, pear, and peach, and white springtime blossom like lily of the valley and acacia. A few notes of acidic candy can often be detected in younger vintages, contributing to its agreeable aromatic character. Its fleshy texture offers some very pleasant, fresh length.

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 chicken supremes or mixed fried river fish. This white wine will also bring out the best in local freshwater fish dishes, such as 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

Looking down over the foothills of the valley of the Saône, the vines of Mâcon-Uchizy grow on the most eastern of the Monts du Mâconnais range. Its proximity to the waterway that runs alongside the road that was laid down in 27BC by Agrippa, son-in-law of the first Roman emperor Augustus, was a key historical factor in the early settlement of the village of Uchizy, at the foot of the slope.

SOILS

The vines of Uchizy enjoy the influence of the contrasting continental climate of the Saône river corridor, with mist and cool winds in winter, and high temperatures in summer. Benefitting from the rising sun, the vines are mainly planted on slopes at between 240 and 300 meters above sea level. The terroir of Uchizy has a substrate alternating beds of “caille” limestone that cracks when exposed to fire, and deep marl from the Middle and Upper Jurassic, dating back some 155 million years.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

PRODUCTION

Area under vine: 46 hectares

Annual harvest: 393,000 bottles

Note: Average over three years 2016-2018