



# Mâcon-Vinzelles



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

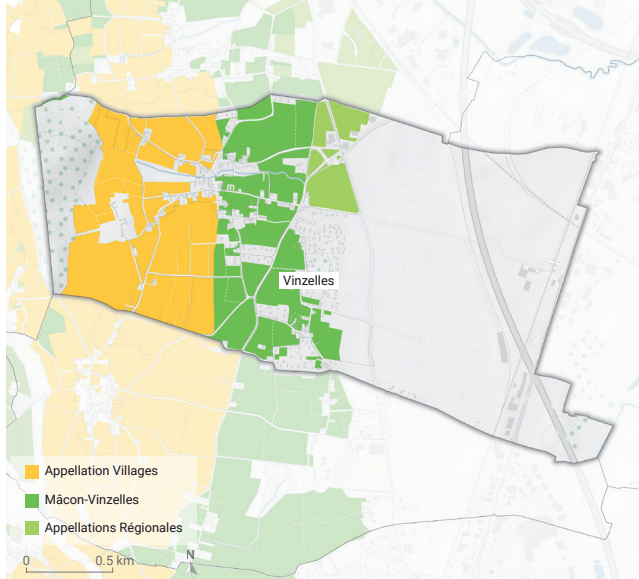
## TASTING NOTES

A lovely pale gold color with hints of silver, Mâcon-Vinzelles wines are characterized by their generous fruitiness with aromas of yellow-fleshed fruits like *pêche de vigne* and apricot, with hints of acid candy. But despite this clear opulence that is inherent to the southern location of the vines from which it is made, this is still a dry wine that opens with a forthright approach. In the mouth, the charm is evident – there is a fattiness, but this is balanced by a light acidity.

## 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

To the south of the Petite Grosne, the Mâcon-Vinzelles appellation is found between the Mâcon-Loché AOC to the north and Mâcon-Chaintré to the south. To the west, the houses in the village center mark the beginning of Pouilly-Vinzelles.

Looking down over the valley of the Saône river, Vinzelles has a name that speaks volumes. The Latin word “*vincella*” means “little vine” and this was one of the first strategic fortresses of the King of France after 1172.

## SOILS

Located on the lower part of a long and gentle east-facing slope, the vines of Mâcon-Vinzelles face the main highway to the south at between 190-220 meters above sea level.

While the Pouilly-Vinzelles AOC occupies the upper part of this well-drained hillside with red limestone substrate from the Bajocian, dating back between 165-170 million years, the vines of Mâcon-Vinzelles grow on much more recent formations from the Quaternary (2.5 million years ago), namely pebbly scree from the erosion of the Bajocian slope combined with clay.

## COLOUR(S) AND VARIETY(IES)

**Whites:** Chardonnay

## PRODUCTION

**Area under vine:** 33 hectares

**Annual harvest:** 272,400 bottles

*Note: Average over three years 2016-2018*