



Mâcon- Charnay-lès-Mâcon



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-Charnay-lès-Mâcon refers to white, red, and rosé wines grown within a defined area in the village of **Charnay-lès-Mâcon**.

TASTING NOTES

A lovely color ranging from pale to yellow gold, the **white wines** of Mâcon-Charnay-lès-Mâcon deliver all the fleshy opulence of southern wines. On the nose, they start with white blossom and acacia with a touch of mango. They have a forthright attack that goes on to deliver a generous smoothness. While they are often aged in stainless steel, some time spent in oak sometimes brings buttery, creamy, fresh notes with no heaviness or ostentation, evolving into herbs and tropical fruit. This maturity in the attack is rounded out by a slightly saline finish. Mâcon-Charnay-lès-Mâcon wines develop some remarkable qualities when aged for 5-6 years, during which they gain in complexity and acquire a delightful balance.

A rich garnet color, these **reds** open fairly quickly to reveal distinctly spicy aromas combining pepper and cloves, bringing body and smooth tannins in the mouth leading to a fruity chewiness of berries and orchard fruits.

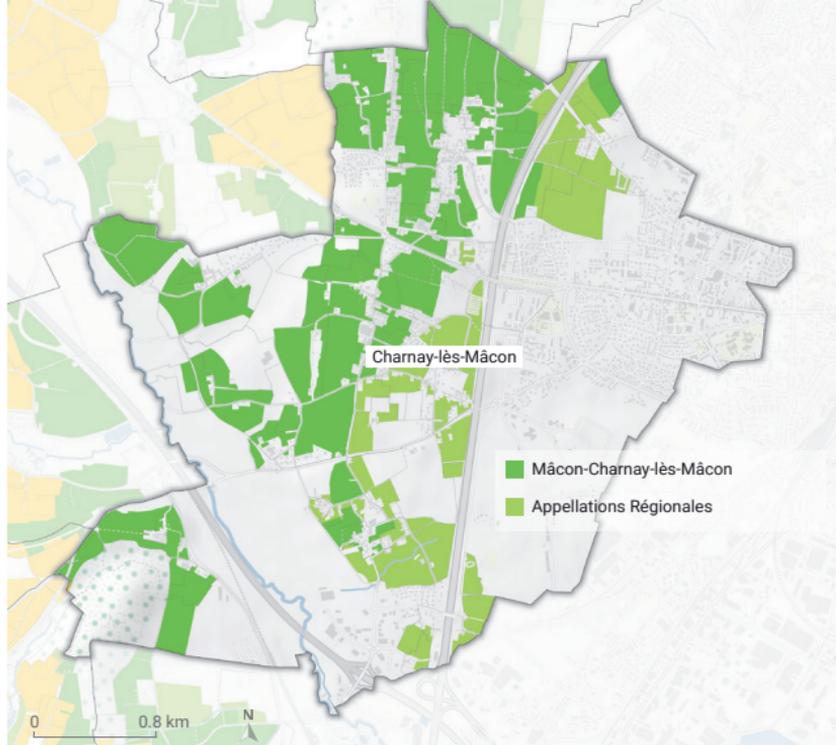
SERVING SUGGESTIONS

White: 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 river. 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

Red: with its aromatic opulence and fleshy mouth, this wine is a remarkable companion with more fibrous meat dishes such as duck ravioli or braised *côte de bœuf*. For wine-marinated dishes, choose a hot year such as 2018, which will help soften the acidity of the sauce in a *bœuf bourguignon* or a snail *meurette*. To finish a meal, try a local washed-rind cow's milk cheese that's not too old, or something drier like a *Palet de Bourgogne* or a *Cendré de Vergy*, to match the freshness of the Gamay.

Serving temperature: 14-15°C



LOCATION

The conjunction “lès” means “near to”, and as its name suggests, Charnay-lès-Mâcon is located close by the town of Mâcon. To the west, the old village of Charnay looks down over the valley of the Petite Grosne river, marking the southern end of the appellation.

This area has a reputation as a crossroads and that is largely thanks to Charnay, which had a key role in the past in terms of the distribution of Mâcon wines.

SOILS

The vines of Mâcon-Charnay-lès-Mâcon grow on the tops of the long mountainous range that runs from Tournus in the north to Chaintré in the south. They enjoy a very southerly climate that is hot with around 850mm rainfall annually. The vines gently descend the slope from north to south, joining the valley of the Petite Grosne. The Jurassic ridge of Levigny is characterized by alternating layers of limestone massives and soft marl. Closer to the river, the vines, which still face south-southwest, are spread out more irregularly on Quaternary alluvium and limestone scree from an alluvial fan.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

Reds and rosés: Gamay

PRODUCTION

Area under vine:

Whites: 59 hectares

Reds: 4 hectares

Rosés: 0.1 hectares

Annual harvest:

Whites: 492,300 bottles

Reds: 25,600 bottles

Rosés : 892 bottles

Note: Average over three years 2016-2018