



Mâcon-Loché



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

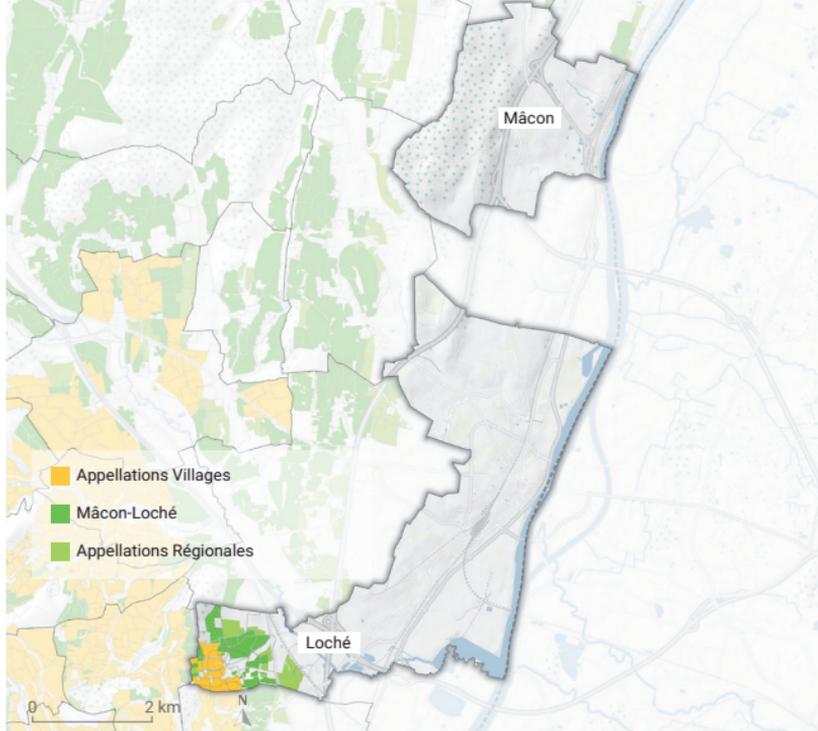
TASTING NOTES

A lovely white gold color with hints of silver, Mâcon-Loché wines have an expressive and sophisticated nose. They reveal sweet notes of licorice and sour hard candies, yellow-fleshed fruit like peaches, and quince cheese. Pleasant and uplifting, they evolve to reveal notes of vanilla, spices, and beeswax, bringing complexity to these wines, especially when they are aged in wood. The attack is forthright, and they are mouthwatering on the tongue. These are very representative of Mâcon wines, both charming, and very promising.

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

Extending north to the Petite Grosne, the Mâcon-Loché appellation sits on the last southerly rises of the Saône plain.

Without the Loché appendage, Mâcon might not necessarily be connected with wine production. Despite the huge *négociants'* cellars (now converted to performance venues) that bear witness to its history in the wine trade, the evolution of its contemporary urban role almost makes us forget that Mâcon also contributed to wine production until the 1950s. The town center was home to enough plant nurseries and winegrowers in 1929 to found its own cooperative cellar. Since the two names were attached in 1972, Loché has anchored Mâcon to this long tradition.

SOILS

The vines of the Mâcon-Loché appellation climb up the shallow slope as it leaves the plain of the Saône at between 190 and 220 meters above sea level. At this southern point of the Mâconnais, the hot southern weather is similar to that found in the vineyards of Vinzelles and Chaintré.

The eastern foothills of the Mâconnais, made up of sand from the Saône, continue towards the terraces of ancient alluvium formed by materials accumulated at the end of the alluvial cone of the Petite Grosne.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

PRODUCTION

Area under vine: 25 hectares

Annual harvest: 203,200 bottles

Note: Average over three years 2016-2018