



# Mâcon-Péronne



## 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-Péronne refers to white, red, and rosé wines grown within a defined area in the villages of **Péronne**, **Saint-Maurice-de-Satonnay**, and **Clessé**.

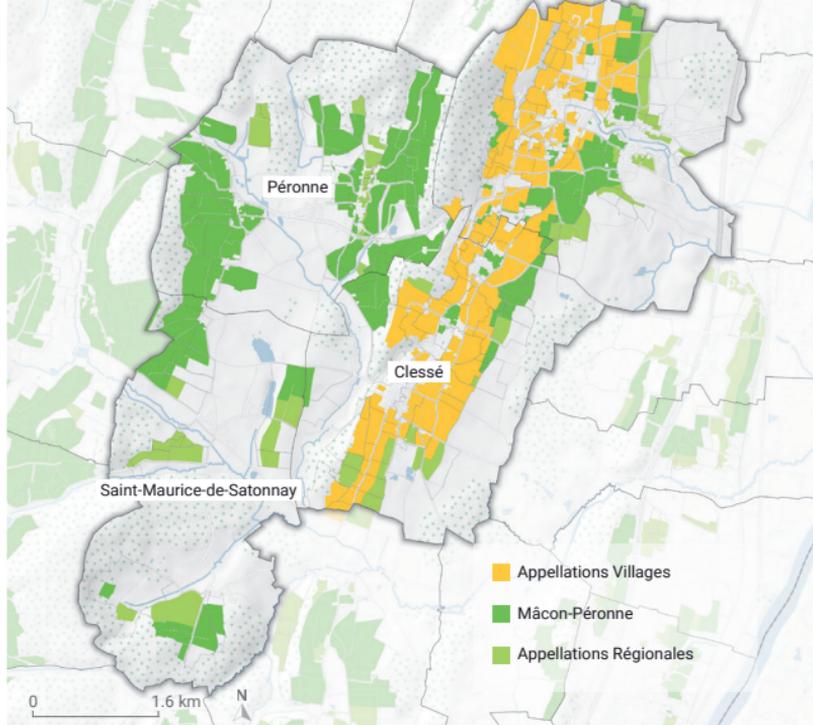
## TASTING NOTES

Mâcon-Péronne **whites** are a lovely gold color with hints of green. They have two distinct aromatic profiles, just like the *terroir*. The limestone terrain produces wines with indulgent notes of ripe summer fruit like melon and grapes. In the mouth, they are fleshy and round with good length. The flinty soil brings a more discreet intensity, more floral than fruity, with notes of aniseed, box, and rocky southern scrubland. This mineral sensation is accompanied by a vigorous attack in the mouth, but one which is no less broad for it.

## 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

In the heart of the central Mâconnais, the Mâcon-Péronne AOC is found on either side of the Bicheron river. The vines on the western slope at Saint-Pierre-de-Lanques run alongside the first plots of Mâcon-Lugny, while to the east, the vines are planted on the first western slope of the Viré-Clessé range. The name of Saint-Pierre-de-Lanques and the keys of the apostle, heaven's gatekeeper, engraved on stones preserved in the village, are clear reminders of the presence of the monks.

## SOILS

Looking down over the valley of the Bicheron river, the sunny slopes of Péronne are open to the south, those from the north being held back by the hilltops of La Croix Sainte-Barbe and La Grosse Roche. The vines on the western slope face the rising sun, while those on the hillside of Péronne to the east mainly face the setting sun.

From west to east, the vines grow on clay and conglomerate, sand and loam from the Pliocene, from the basin of Saint-Maurice-de-Satonnay. From the hillside of Saint-Pierre-de-Lanques, these clay and flint formations are one of the peculiarities of this *terroir* with its loamy non-limestone soil. The hillside of Péronne offers a substrate of pebbly marl-limestone from the Lower Jurassic, some 200 million years ago.

## COLOUR(S) AND VARIETY(IES)

**Whites:** Chardonnay  
**Reds and rosés:** Gamay

## PRODUCTION

**Area under vine:**  
**Whites:** 99 hectares  
**Reds and rosés:** no plantation

**Average annual harvest:**  
**Whites:** 808,600 bottles  
**Reds and rosés:** no production

*Note: Average over three years 2016-2018*