



Mâcon-Vergisson



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

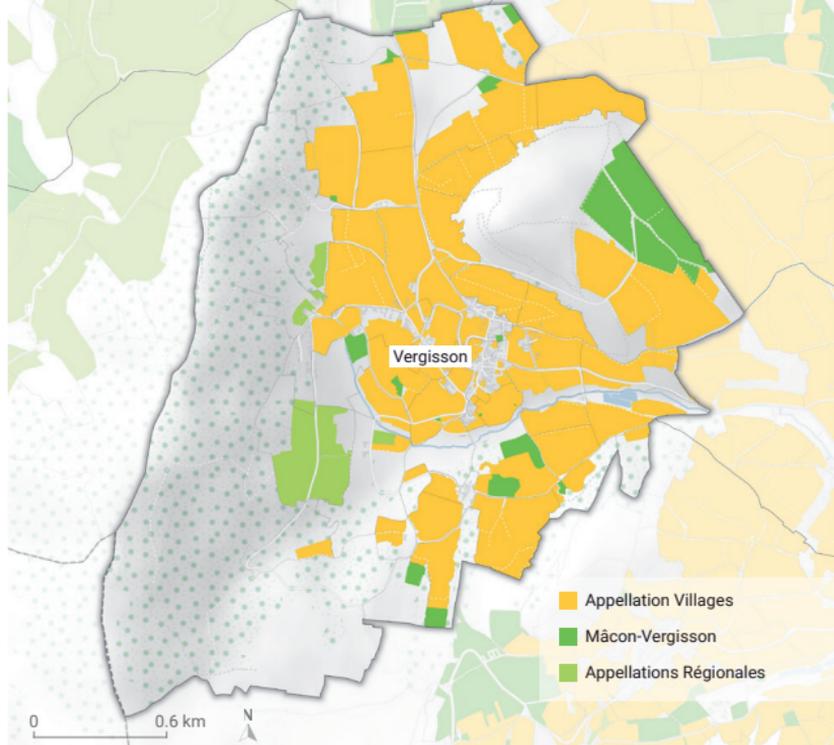
TASTING NOTES

Like their Mâcon-Solutré-Pouilly cousins, the wines of Mâcon-Vergisson have a distinct yellow gold color. Their sophisticated aromas offer glimpses of lemon and citrus blossom, but without any greenness. Notes of candied fruit underscore their indulgent side, comparable to acidulated candy. In the mouth, the attack is forthright, suggesting a saline finish that is confirmed through retro-olfaction.

SERVING SUGGESTIONS

For a perfect flavor combination given the liveliness of this wine on the tongue, opt for an appetizer like a creamy leek tart or risotto verrine. Then allow its acidulated structure to cut through the parsley butter of razor fish à *la plancha*, gratinated oysters, or snails cooked in garlic butter.

Serving temperatures: 10-11°C as an aperitif, 11-12°C with food



LOCATION

Located at the heart of the escarpments of the southern Mâconnais, the vines of the Mâcon-Vergisson AOC sit atop the rounded hilltop of the Rock of Vergisson. The village of Vergisson sits on a steep slope and may be somewhat less famous than its neighbor Solutré. Inhabited since the Paleolithic era, the caves of Vergisson revealed the remains of Neanderthals, which are now preserved at the Musée Départemental de la Préhistoire.

SOILS

The vines of the Mâcon-Vergisson AOC grow on a berm at around 380 meters above sea level.

The long rocky spur is made up of limestone rock from the late Bajocian, around 170 million years ago, while the slopes that are home to plots like Sur la Roche, are covered with white colluvium that varies in size, the result of the degradation of hard limestone.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

PRODUCTION

Area under vine: 13 hectares

Annual harvest: 97,900 bottles

Note: Average over three years 2016-2018