



Mâcon-Davayé



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

TASTING NOTES

A yellow gold color with silver highlights, Mâcon-Davayé **whites** are very expressive, marked with initial sweet notes of white-fleshed fruit juice like Reinette apple and Williams pear. With oxygenation, these grow more floral, suggesting hawthorn and white garden flowers. In the mouth, they are smooth with a fruity body, their length underscored by a joyful freshness.

Mainly grown on the foothills of the Rock of Vergisson, the **reds** of Mâcon-Davayé are partially aged in oak, offering a compromise between the seriousness of a Gamay for laying down and the accessibility of a charming and indulgent quaffable wine. Aromas of small berries like raspberry, blueberry, and blackcurrant swirl around with touches of spice like white pepper, while in the mouth, they have a gourmet roundedness thanks to well-integrated tannins.

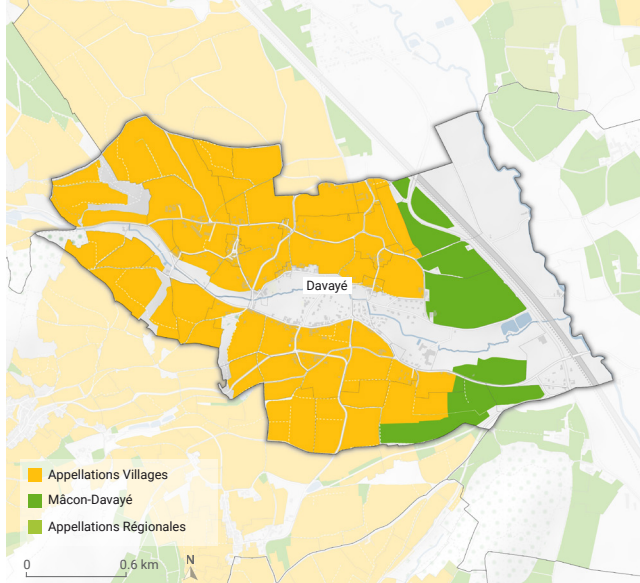
SERVING SUGGESTIONS

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. 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: try serving this red slightly chilled at a chic brunch, with a traditional *mâchon bourguignon* selection of local cold cuts, cheeses, and fruit tarts. Its spicy nose and fleshy structure will perfectly suit a bacon-filled brioche from the Morvan with some salad from the garden. It will also make a great match with a summer-fruit salad of gooseberries, redcurrants, blackcurrants, and raspberries, served with sponge fingers.

Serving temperature: 12-14°C.



LOCATION

Like a gateway to the rocky escarpments of Solutré-Pouilly and Vergisson, the *terroir* of the village of Davayé is limited to the east by the Petite Grosne river. The Mâcon-Davayé *appellation* is located close by the river, alongside the vines of Saint-Véran.

The village occupies a strategic location and became the seat of one of the biggest castellanies of the *Mâconnais*, whose jurisdiction extended across the parishes of Davayé-Chevignes, Saint-Léger, Charnay, Solutré, and Vergisson. These days, Davayé is known for its agricultural school, with its architecture clearly visible from the tops of the rocks, where future French and international winegrowers and enologists are trained.

SOILS

The vines of Mâcon-Davayé grow on sloping ledges slightly angled towards the rising sun, with southeast and northeast variations, at an altitude of around 200 meters above sea level.

In these relatively low sectors, terrain from the Secondary Era some 150 million years ago is covered by clay-rich and sometimes sandy layers, alternating with veins of angular limestone that has been broken up by erosion.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites - *Chardonnay*.

Reds and *rosés* - *Gamay*.

PRODUCTION

Area under vine:

Whites: 17.76 ha

Reds and *rosés*: 1.39 ha

Annual harvest:

Whites: 111,111 bottles

Reds and *rosés*: 10,521 bottles

Source: 5-year average, 2017-2021