



Mâcon-Igé



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

TASTING NOTES

Mâcon-Igé **whites** are a lovely sustained yellow color with sparkling reflections. They are expressive on the nose with aromas of mandarin zest, these fresh notes accompanied in a second phase with notes of orchard blossom and tropical fruit like figs and dates. In the mouth, the structure is very smooth, almost sweet, but with none of the heaviness that would detract from its overall balance.

Red wines from the *terroir* of Igé represent the character of Mâcon reds. With an intense garnet color, deeper in sunny vintages, from first taste, they indicate lots of body marked by vanilla, cinnamon, and red fruit compote or even jam. Similarly, the tannins, which are present but well integrated, make it vigorous and indulgent in the mouth.

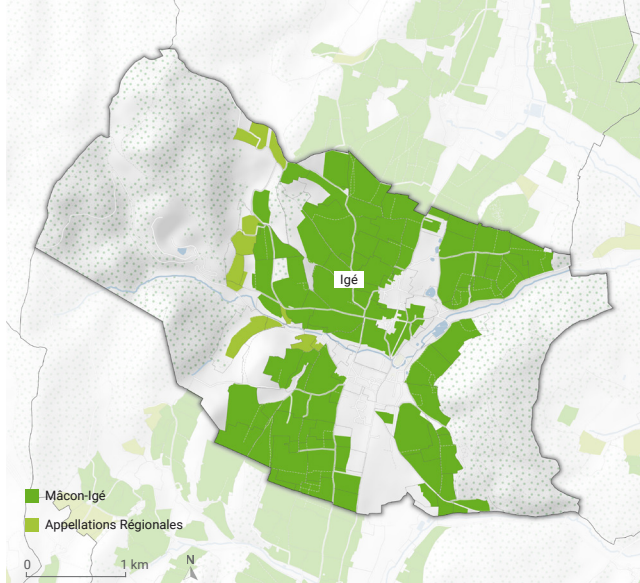
SERVING SUGGESTIONS

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 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 (a river fish stew cooked in white wine).

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* (ideally from the Charolais). 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

To the north, the Mâcon-Igé *appellation* meets the Mâcon-Azé *appellation*, whilst its southern end meets the edge of the village of Verzé and the Mâcon-Verzé *appellation*. The main cooperative cellars were opened in this valley in the 1920s and 1930s.

SOILS

From Igé heading south, the landscape widens out into a bowl-shaped area that extends along well-defined limits. To the west, the vines are planted facing the rising sun at between 260 and 420 meters.

In the alignment of the great limestone bedrock of Cruzille-Azé-Verzé, the subsoil was formed through the Middle and Upper Jurassic, between 150 and 170 million years ago. On the long, gently sloping western hillside, red limestone, which is perfect for growing the *Gamay* grape, is replaced by clay marl, and then soft, chalky limestone on the eastern side, which is steeper as it goes up to the woods.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites - *Chardonnay*.

Reds and rosés - *Gamay*.

PRODUCTION

Area under vine:

Whites: 57.58 ha

Reds and rosés: 9.83 ha

Annual harvest:

Whites: 325,213 bottles

Reds and rosés: 46,343 bottles

Source: 5-year average, 2017-2021