Mâcon-Milly-Lamartine

An additional geographical denomination that is part of the ***Régionale*** Mâcon **appellation** in the Mâconnais. According to the 2005 specifications rules, the name Mâcon-Milly-Lamartine refers to white, red, and rosé wines grown within a defined area in the villages of **Berzé-la-Ville, Berzé-le-Chatel, Milly-Lamartine,** and **Sologny**.

TASTING NOTES

Mâcon-Milly-Lamartine **whites** have nuanced profiles reflecting the diversity of the *terroir*. Often with a dazzling golden yellow color, the nose can be very flattering or even sunny, thanks to its aromatic generosity that mingles aromas of yellow-fleshed fruit like apricots and peaches, combined with a few tropical touches of mango. In the mouth, they feel like structured wines, with body and volume, counterbalanced by a fairly lively finish.

A very intense garnet color, Mâcon-Milly-Lamartine wines produced from the Gamay grape offer indulgent flavors of red and black berries, like crushed strawberry, cherry, and blueberry, combined with floral peony aromas. Velvety in the mouth thanks to some very smooth tannins, the finish is crisp with a touch of spice.
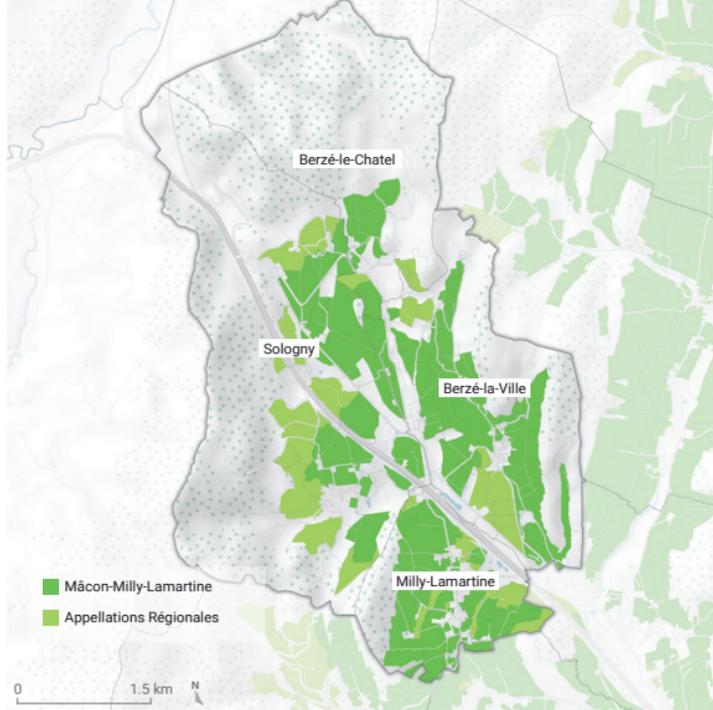
SERVING SUGGESTIONS

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 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: 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*. 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

VINS DE
BOURGOGNE

Mâcon-Milly-Lamartine
Appellations Régionales

Berzé-le-Chatel
Sologny
Berzé-la-Ville
Milly-Lamartine

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LOCATION

Located to the west of the longest limestone range, stretching from Tournus in the north to Fuissé in the south, the vineyards of Milly-Lamartine are found on the last western slopes of the Mâconnais. Its southern end runs alongside the communal boundaries.

The poet, historian, politician, and village mayor in 1812, Lamartine profited from the village's reputation in terms of winemaking. In turn, Milly took his name by official decree in 1902. Describing himself as a "great winemaker", Lamartine devoted himself to his family estate.

SOILS

Around Milly-Lamartine, the vineyards under the influence of the cool breezes from the first hills of the Haut-Mâconnais sit at between 287 and 380 meters above sea level on slopes facing the rising sun. At the foot of Le Monsard, the vines facing northeast are at between 275 and 330 meters. Beyond the river Fil, the most dispersed plots sit on the warmer slopes, facing southwest, and due south between the contour lines at 350-400 meters above sea level.

At the foot of Le Monsard (407 meters above sea level), the dark gray marl soil is low in limestone, but rich in iron and fairly thick with clay, sprinkled with pebbly layers. In Sologny, the vines grow on Trias clay, dating back some 230 million years. To the west of Milly, the slopes of Mont Cras, at 506 meters above sea level, present the full range of marl-limestone soil from the Bathonian, dating back some 168 million years.

COLOUR(S) AND VARIETY(IES)

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

PRODUCTION

Area under vine:
Whites: 46 hectares
Reds: 9 hectares
Rosés: 0.4 hectares

Annual harvest:
Whites: 374,400 bottles
Reds: 67,600 bottles
Rosés: 3,200 bottles

Note: Average over three years 2016-2018