



Mâcon-Serrières



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

TASTING NOTES

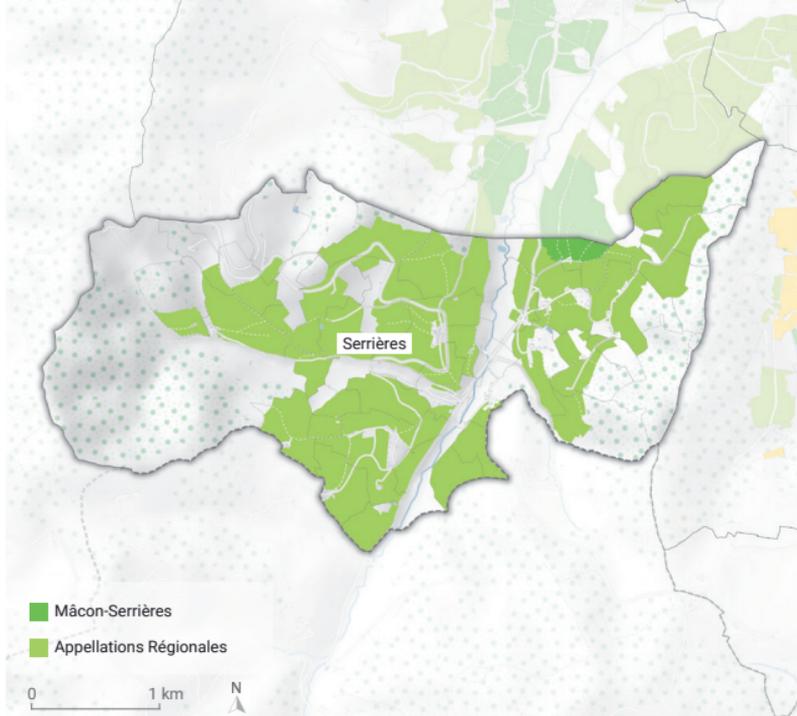
Their translucent cherry red color with aromas of red fruit jelly combines with floral notes of peony and rose petal, along with touches of undergrowth, sometimes with a tinge of animal. No doubt this more virile side is due to the *terroir* here close by the Beaujolais. Ideal for ageing, these wines evolve towards notes of strawberry compote, marshmallow, and pepper, while their breadth on the mouth offers well-integrated tannins, leaving a considerable length.

The **rosés** are often produced by bleeding in the vat, resulting in lively, forthright wines with an acidulated structure.

SERVING SUGGESTIONS

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 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

At the southwestern extremity of the mounts on the Mâconnais, the vines of Mâcon-Serrières extend south from the Mâcon-Pierreclos AOC and north of the village of Cenves.

The Mâcon-Serrières appellation only applies to red and rosé wines and is like a precious ruby in the golden setting of the vineyards of the Mâconnais, which are mostly planted with Chardonnay. This southern part of the Mâconnais with its crystalline rocks could be described as the start of Beaujolais. In the 17th century, the aldermen of Mâcon, forerunners to municipal councilors, encouraged the local red wines to be produced using a sophisticated varietal called "Petit Gamay Noir with white juice".

SOILS

The winegrowing slopes of Serrières are found on either side of the steep-sided valley of the Petite Grosne at between 300 meters and 415 meters above sea level. The climate of Serrières leads to a growth cycle of the vines that is a little later than in the rest of the Mâconnais.

Mainly facing east and southeast, the Gamay varietal enjoys a very sunny aspect here. It flourishes on siliceous Trias terrain dating back 200-250 million years, and reddish-pink sand.

COLOUR(S) AND VARIETY(IES)

Reds and rosés: Gamay

PRODUCTION

Area under vine:
Reds: 25 hectares
Rosés: 1ha

Annual harvest:
Reds: 169,500 bottles
Rosés: 6,900 bottles

Note: Average over three years 2016-2018