



Mâcon-Bray



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-Bray refers to white, red, and *rosé* wines grown within a defined area in the villages of **Blanot, Bray, Chissey-lès-Mâcon,** and **Cortambert**.

TASTING NOTES

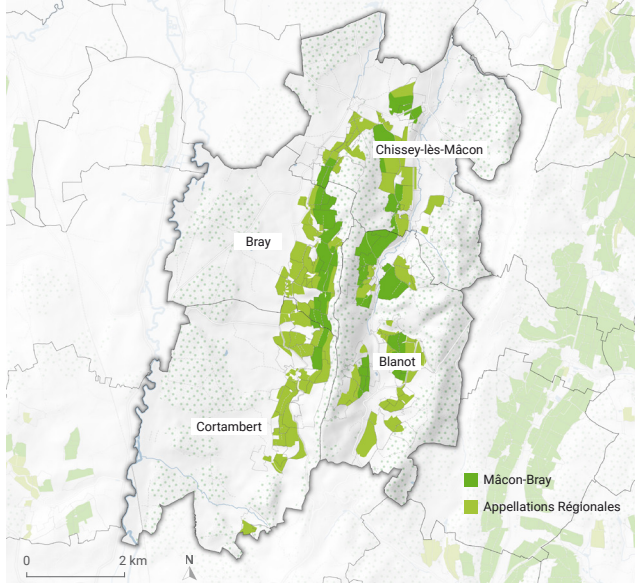
A dazzling pale gold color, the **white wines** from Bray offer an aromatic intensity that is more discreet than other wines of the *Mâconnais*. This reserve is compensated for by a certain elegance. The wines open slowly with aromas of orchard fruits like apple, quince, and peach, and nuts like almonds. Mineral gunflint notes sometimes emerge. In the mouth, the texture is ample and generous.

The vines for **red wines** are mainly grown in granite soil. *Gamay* grapes bring light garnet colors to the wines with hints of violet that are typical of this varietal. Aromas of red fruit like raspberry give a spontaneous and refreshing deliciousness, while in the mouth, the tannins bring a slightly closed structure that will soften over time.

SERVING SUGGESTIONS

White: 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.

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 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

Located on the most western chain of the *Mâconnais*, the Mâcon-Bray geographical denomination is isolated to the east by the narrow valley of the Grison and by the Grosne trench to the west and the north.

The name "Bray" comes from the Celtic word "*bracaria*" meaning wetland. Indeed, there are no fewer than seven washing places and fountains here.

SOILS

In this part of the Haut-Mâconnais, this relief is exposed to the westerly winds, ensuring lower average temperatures and rainfall that often surpasses 850mm per year. The vines grow at between 250 and 400 meters above sea level.

The secondary Bray range offers three types of substrate: the *Gamay* grapes typically grow on granite soil, or on red marl and limestone like *Chardonnay* grape and *Chardonnay* vine can also be found on mainly limestone soil.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites - *Chardonnay*.

Reds and *rosés* - *Gamay*.

PRODUCTION

Area under vine:

Whites: 9.49 ha

Reds and *rosés*: 6.99 ha

Annual harvest:

Whites: 53,785 bottles

Reds and *rosés*: 24,512 bottles

Source: 5-year average, 2017-2021