



Mâcon-Montbellet



APPELLATION D'ORIGINE CONTRÔLÉE

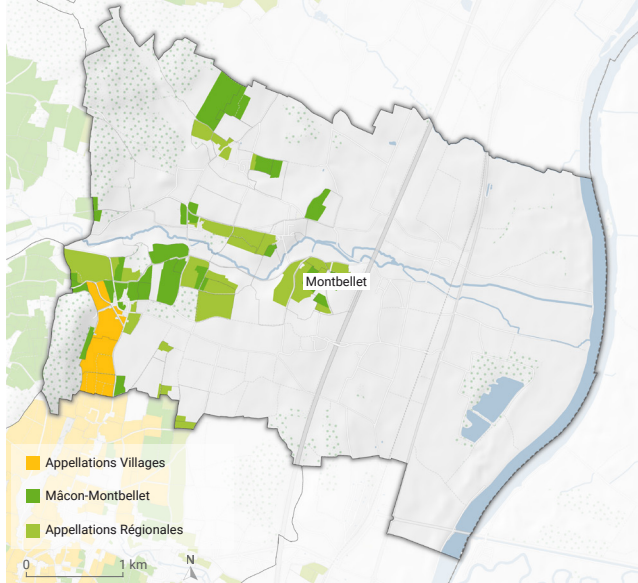
An additional geographical denomination that is part of the **Régionale** Mâcon **appellation** in the *Mâconnais*. According to the 2005 specifications rules, the name Mâcon-Montbellet refers to white wines from grapes grown within a defined area in the village of **Montbellet**.

TASTING NOTES

Mâcon-Montbellet **whites** are pale yellow gold in color with silver highlights. More austere than the wines of neighboring *appellations*, the nose offers vegetal notes of box and straw combined with green almond and a certain minerality brought by a touch of stone. In the mouth, they are broad and fatty, leaving an appreciable length and fruity chewiness. Mâcon-Montbellet is a little-known wine that is perfect for enjoying in its youth.

SERVING SUGGESTIONS

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*, baked oysters, or snails cooked with butter and garlic.
Serving temperatures: 10-11°C as an aperitif, 11-12°C with food.



LOCATION

Located on the foothills of the *Mâconnais*, the *terroir* of Montbellet is bordered by the River Saône to the east and protected to the west by the *Mâconnais* hills. To the south, the vines run alongside the first plots of Viré-Clessé, while to the north is the start of the Uchizy AOC.

Vines, a more delicate crop, found their place close by the scattered hamlets as Marfontaine and Mercey, recalling the strategic presence of other feudal landowning powers.

SOILS

Near to the Bresse plain, the vines enjoy the influence of the contrasting continental climate of the Saône corridor, along which glacial air flows in winter, sometimes bringing fog, and with high average temperatures in the summer. In this area of the *Mâconnais* foothills, the limestone basement gradually plunges down beneath the sand and alluvium of the Saône Valley, which means that the topography of the *terroir* of Montbellet is a shallow slope from west to east, from 230 meters above sea level in Thurissey to 180 meters above sea level.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites - *Chardonnay*.

PRODUCTION

Area under vine: 7.85 ha

Annual harvest: 55,089 bottles

Source: 5-year average, 2017-2021