



Mâcon-Prissé



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

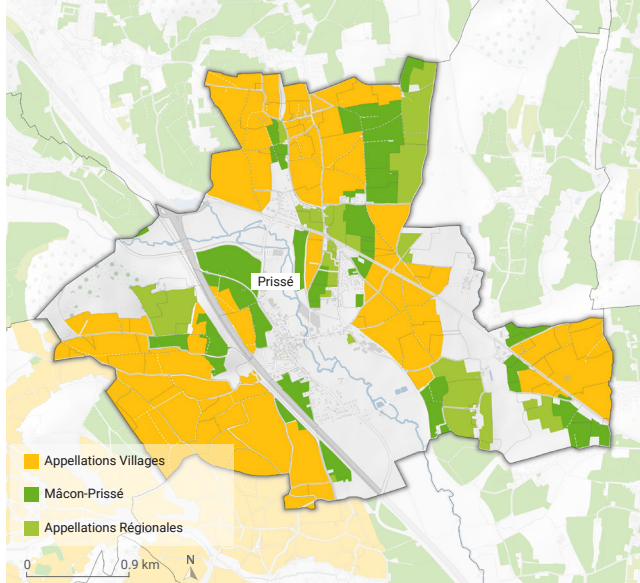
TASTING NOTES

The **whites** have a pale gold color with hints of green in their youth, and a character that is more discreet than that of its more northerly neighbors. They offer delicate aromas of tree blossom and garden flowers like lily, highlighted with a few spicy notes of saffron. In the mouth, the attack is forthright, offering a lovely balance between a rich chewiness, a distinct fattiness, and some fairly remarkable tension.

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 in garlic butter.

Serving temperatures: 10-11°C as an aperitif, 11-12°C with food.



LOCATION

Located in the middle of the plain of the Petite Grosne river, the *terroir* of Prissé sits astride the Saint-Véran and Mâcon-Prissé *appellations*. The vines grow on the flattest areas closest to the river.

Prissé is another important village in this area closely connected to local poet Lamartine.

SOILS

The vineyards of the Mâcon-Prissé *appellation* are scattered at between 210 and 220 meters above sea level across flat land towards the hamlet of Chevigné, or on the slightly sloping land of Mont de Milly (240 meters above sea level) and along the valley of the Petite Grosne, and that of its tributary, the Moulin Journet stream.

The vines emerge from the silt of the Petite Grosne on terraces of old alluvial sediment from the Secondary era, with clay-loam on the surface and in parts with pebbly residue.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites - *Chardonnay*.

Reds and *rosés* - *Gamay*.

PRODUCTION

Area under vine:

Whites: 24.17 ha

Reds and *rosés*: 1.10 ha

Annual harvest:

Whites: 178,899 bottles

Reds and *rosés*: 6,080 bottles

Source: 5-year average, 2017-2021