



Mâcon-Verzé



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

TASTING NOTES

The **whites** have a deep golden yellow color, and on the nose, trigger a sensation of aromatic richness without exuberance. They present a lovely olfactive intensity, with clear aromas of grapefruit and white forest blossom like acacia. In the mouth, fine minerality results in a very rigorous profile without losing any of indulgence.

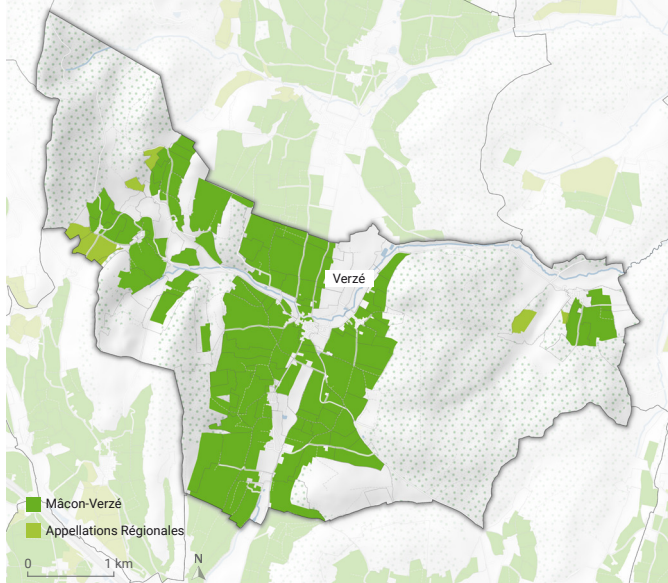
Located in a wide valley of west-facing slopes that is perfectly suited to the *Gamay* grape, Mâcon-Verzé produces **red** wines that reflect this with a delightfully intense dark ruby color. Morello cherries, red berries, and sloe brandy are all expressed spontaneously, making these wines very accessible to amateur wine lovers. Indulgent and silky in the mouth, they are a fine example of red Mâcon wines.

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 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

In the center of the large Mâconnaise valley, the vineyards of Mâcon-Verzé extend to the communal boundaries to the north and south, where the *appellations* of Mâcon-Igé and Mâcon-La Roche-Vineuse respectively begin. In the 1960s, Verzé was in the front line of a plan to improve the quality of the wines, although at the time, the infrastructure in the wineries was not yet suited to new packaging methods. By installing a collective bottling line in the winery of the Château de Vaux, the winemakers of Verzé and their coworkers in the cooperative union contributed significantly to distributing labels, key vectors in boosting the notoriety of the *Mâconnais* AOCs.

SOILS

The vines of Verzé are mainly found on the long west-facing slope at between 280 and 410 meters. To the east, the short and steep hillside of Bois de Verzé is home to vines that grow at between 270 and 345 meters above sea level, in a temperate climate.

As the long valley of Azé-Igé continues, Verzé offers limestone massives and soft marl by turns.

COLOUR(S) AND GRAPE VARIETY(IES)

Whites - *Chardonnay*.

Reds and *rosés* - *Gamay*.

PRODUCTION

Area under vine:

Whites: 60.49 ha

Reds and *rosés*: 5.70 ha

Annual harvest:

Whites: 402,093 bottles

Reds and *rosés*: 33,407 bottles

Source: 5-year average, 2017-2021