

# Domaine du Mont Épin, Mâcon - Péronne

**Appellation** : AOP Mâcon-Péronne. **Vintage** : 2016.

**Grape variety** : Chardonnay.

**Vineyard** : Age of vines : 35 - 40 years.

**Terroir** : The plots of Mâcon-Péronne form a vineyard in one piece, located mid-side of the west flank of Mount Epine which overlooks and houses it. Thanks to the regular slope, an altitude

of 400 meters and the "sheltered" effect of Mont-Épin, the vineyard enjoys a good water intake, a constant drainage which buffers drought phenomena and excess water can intervene on certain vintages.

**Growing Method** : Organic conversion

**Vinification & ageing** :

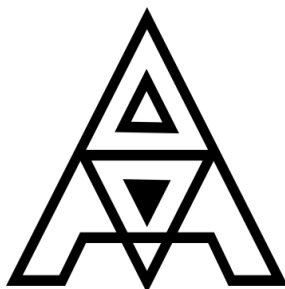
- Grapes are picked at optimal maturity after maturity tests on each parcel.
  - Destemming is used to avoid herbaceous taste.
- Slow and gentle pneumatic pressing guarantees purity of juice and extraction of the finest aromas.
- Very slow temperature-controlled alcoholic fermentation in stainless steel tanks generally ending by January.
  - Malolactic fermentation follows.
  - Matured on fine lees in tanks for 8 months.
  - Estate-bottled in July 2017.

**Tasting** :

- Clear limpid pale yellow with white gold highlights.
- Nose of great freshness where reveal a bouquet of citrus, grapefruit, lemon some floral and mineral notes.
- On the palate vivacity dominates, confirming the fruity style with shades of lemon, pear and green apple for this wine-pleasure.

**Wine & food matching** :

Salmon sashimis, seasoned ham terrine from Burgundy, seared sole with white butter, fresh goat



**ARTISANS  
& VINES**