

# MÂCON-VILLAGES

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This is one of the largest wine-producing regions in Burgundy (around 1,800 hectares) in the south of Burgundy.

### Story

It was the monks from the abbeys who enabled the development of large estates in Burgundy, particularly for Macon wines. It is one of the oldest appellations in France, dating back to 1937. The Villages designation comes from 26 identified groups of communes.

### Terroir

The Monts du Mâconnais form a series of hillsides separated by parallel faults and oriented north/northeast or south/southwest. The wines for aging come from brown calcareous or limestone soils. Siliceous, clayey, or sandstone pebble soils favor the earlier-ripening Chardonnay.

### Grape

Chardonnay is the grape variety of Mâcon-Villages: its bunches are relatively small. The sugar content of the berries can reach high levels, while retaining significant acidity.

### Vinification

Traditional vinification and aging in stainless steel vats.

Direct pressing with a pneumatic press.

- Alcoholic fermentation in stainless steel vats under temperature control <20°C.
- Malo-lactic fermentation brings richness and complexity to Chardonnay wines.

### Wine

Straw-yellow or white-gold color with silvery highlights. The aromas are complex, blending scents of broom, white rose, and acacia with honeysuckle, verbena, and citrus. On the palate, there is a beautiful concentration with sufficient acidity to bring aromatic freshness and length. The wine is characterized by its roundness and smoothness.

### Pairing

Very versatile, Macon is very easy to pair because it is very well balanced. These wines are powerful and full-bodied with a lot of richness and volume. Belon oysters, poultry, and veal are perfect in winter, as are meat or fish risottos. In summer, try it with grilled fish or antipasti.

### Temperature

To be served at 10–12°C.



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