

MAISON
Charmelieu

2014

Mâcon Rouge

Varietal

100% Gamay

AOC

Mâcon

Soils

Limestone and Brown Clay

Fermentation and Aging

100% Stainless Steel

Alc: 13%

Bottled: Spring 2015

VINEYARD NOTES

The 2014 Mâcon Rouge is made from 100% Gamay grapes grown in the southern region of Burgundy, just north of the Beaujolais region where Gamay is most famous. The vineyards in the Mâcon are known for their limestone and brown clay soils. This wine was produced from vineyards on steep southeastern facing slopes that allowed the grapes to ripen fully due to the extensive sun exposure. The 2014 vintage was a classic Burgundian vintage with moderate rainfall and a long cool growing season. The result was a Gamay harvest with bright acidity and good concentration.

WINEMAKING NOTES

The grapes are brought to the winery in Meursault where the grapes are destemmed, crushed, and fermented and aged in stainless steel. This creates a style that highlights the dark berries and earthy notes of the Gamay, without extracting tannins from oak aging. After the malolactic fermentation is completed, the wine is bottled in the spring without any filtration.

WINEMAKERS NOTES

The 2014 Mâcon Rouge has had time to evolve in the bottle, but still retains its bright acidity and dark berry flavors. As a stainless steel aged wine, the medium weight and earthy notes makes this a great pairing for venison or lamb and can hold up nicely to red sauces. This is a wine that is ready to drink but can hold for 2-3 more years.