



2017

Mâcon Villages

Varietal

100% Chardonnay

AOC

Mâcon Villages

Soils

Limestone

Fermentation and Aging

100% Stainless Steel
aged for 9 months

Technical Data

Brix at Harvest: 22.5
pH: 3.31
Alc: 12.5%
RS: <0.02%
Bottled: June 6, 2018
Cases Produced: 112

VINEYARD NOTES

The chardonnay grapes were grown in the Mâcon Village AOC in the Mâconnaise region of southern Burgundy. Our vineyard is situated on a gentle south-facing slope to maximize sunlight. The light limestone soils offer the ideal growing conditions and add a touch of minerality to the wine. The 2017 harvest was historic with some of the best growing conditions in recent memory.

WINEMAKING NOTES

The chardonnay grapes are brought to the winery in Meursault where the whole cluster fruit is pressed and then fermented in stainless steel tanks. All of our wines undergo a traditional non-inoculated natural fermentation. The chardonnay is stainless steel aged in order to preserve the freshness and clean, crisp Burgundian style. The wine was aged for 9 months and bottled in June of the following year.

WINEMAKERS NOTES

Our 2017 Mâcon Villages is a classic light crisp Chardonnay from the southern Burgundy region of Mâcon. The Chardonnay from this region is known for floral, pear and apple aromas, bright citrus and a touch of salinity on the pallet. A great wine to pair with anything from dumplings to fried fish.