



- Style :** An attractive Mâcon-Villages, crisp with white fruits notes.
- Terroir :** Our vines are situated in the limit of the Saint Véran Appellation ( especially on the village of Davayé and Charnay) in the clay and limestone soils of Charnay, Davayé et Pierreclos.  
The Macon Villages vines permit to obtain aromatic white wines, lively and fresh.
- Climat :** Our Chardonnays are cultivat in the Mâconnais area close to the Vergisson and Solutré rocks classified “Great Natural Site of France”. This area is the most precocious area in Burgundy.
- Variety :** Chardonnay 100%
- Vinification :** The grapes are pressed by a pneumatic press. The must is clarified at low temperature. The wine making is only made in stainless steel tank.  
After alcoholic and malolactic fermentations we blend the different soils.
- Ageing :** On lees with regular stir until May in order to get powerful aromas.
- Tasting notes** The nose gives us a rich flavour of white fruits as apricot and peach. The mouth is ample, round, with a good balance and lively. Elegant, it finish on minerals and slightly acid notes.
- To served with:** This wine can be appreciated on its own or with nice sea food cuisine such as grilled fish but also can be served on a creamy chicken.
- Packaging:** Traditional burgundy bottle 0.75l.  
Natural cork  
Cardboard of 12 laying bottles.