



LA CRÉ- PILLIONNE

MÂCON VILLAGES

This wine comes from the locality of « La Crépillionne » and was planted several times between 1990 and 1998.



LA CRÉPILLIONNE

This local vintage is exclusively composed of young grapes planted by Pierre-Yves and Olivier. We want to give this vintage a fruity and young feel for a fresh and easy wine-drinking experience. With appetizers, grilled fish, seafood, Burgundy snails and goat cheese from Macon, this wine will delight the Chardonnay enthusiast.

CHARDONNAY GRAPE

EXPOSURE South and South-East

AGE Planted between 1992 and 2018

AREA 10 ha

VINTAGE CUTTING Single arcuate (curved)

HARVESTING PROCESS Machine

CLAY-LIMESTONE SOIL

RECEPTION 100% Sorting and destemming

CRUSHING Slow pneumatic at low pressure

VINIFICATION In vats

FERMENTATION Controlled temperature of between 12°C and 18°C

BOTTLED Several times on the estate from February to July

ANNUAL PRODUCTION OF 40 TO 60,000 BOTTLES