VINS BLANCS DU DOMAINE

LES 3 TERROIRS

MÂCON-BURGY

Situated some 10 kms north of Igé, the Burgy vineyards cover an area of 5 ha.





CHARDONNAY

I bought this estate in the locality of Burgy back in 2005: since then the production has continued to increase. I selected screw caps for this vintage: quality, security and modernism qualify this type of closure. This vintage is made from grape varieties from several localities, blended together after the ageing process. This vintage is truly representative of white wines from the Macon area. Aromas of ripe fruits, rounded, mineral tasting, powerful with balance make it a pre-dinner wine as well as a great partner to fish and starters.

CHARDONNAY GRAPE

EXPOSURE South-West and West

AGE Planted from 1940 to 2016

AREA 5 ha

VINTAGE CUTTING Macon single pruning

HARVESTING PROCESS Machine

RECEPTION 100% destemming then cool pre-fermentative steeping of about 12 hours

CRUSHING Slow pneumatic at low pressure

VINIFICATION In vats

FERMENTATION Controlled temperature of about 17°C and 12°C for the youngest grapes

BOTTLED Several times on the estate in June or July

CLAY-LIMESTONE SOIL