



# MÂCON ROSÉ

Our estate has always produced a Gamay rosé at Igé but it is only since 2005 that Olivier has changed the vinification process to 100 % direct pressing.



MÂCON ROSÉ

We harvest this plot at the right maturity, at a potential of approx. 12°C (53.6°F) and we keep this natural degree in order to obtain a very tasty, fruity and well-rounded wine. With appetizers, grilled fish and meat along with goat cheese from Macon, this wine will be to the delight of Rosé fans everywhere.

## GAMAY GRAPE

## CLAY-LIMESTONE SOIL

**EXPOSURE** South-East

**AGE** 25 years old

**AREA** 1.5 ha

**VINTAGE CUTTING** Single Guyot (cane training system)

**HARVESTING PROCESS** Machine

**RECEPTION** 100% Sorting and destemming, cold skin maceration for 10 to 12 hours through direct pressing

**CRUSHING** Slow pneumatic at low pressure

**VINIFICATION** In vats

**FERMENTATION** Controlled temperature of between 12°C and 14°C

**BOTTLED** On the estate in February

ANNUAL PRODUCTION BETWEEN 10 AND 12,000 BOTTLES