



DOMAINE DE LA GARENNE

2018 Mâcon-Azé

HISTORY

Situated in the heart of Mâconnais on a southeast exposed hillside, the Domaine de la Garnne overlooks the village of Azé and spreads over 8 hectares (20 acres), all Chardonnay planted. The Domaine was bought in 2008, and is currently supervised by Enrico Peyron, the technical advisor of Domaines Devillard.

The vines that make up this Mâcon-Azé were planted in 1986, located in the commune of Azé. The vines have a south-east exposure on a limestone vault, located on the highest vines of Azé.

VINIFICATION

To preserve their integrity, grapes in full clusters are carefully harvested and sorted by hand. Following the pneumatic press, juices stay in a vat overnight for a cool settling down. Alcoholic fermentation is carried out in stainless steel tanks at low temperatures, until malolactic fermentation is 100%, for 12 months on fine less.

TASTING NOTES

Beautiful bright yellow wine that is full and fruity with pineapple aromas. There's a lot of minerality with white pepper notes and a smokey touch.

TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	14.08%
RESIDUAL SUGAR:	<2 G/L
TOTAL ACIDITY	3.8 G/L
TOTAL SULPHUR	62 MG/L
PH	3.35




A&A DEVILLARD
GRANDS VINS DE BOURGOGNE