



DOMAINE DE LA GARENNE

2019 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 (80%) and barrels (20%) at low temperatures, until malolactic fermentation is 100%, for 7 months. The wine spends two more months in tanks before bottling.

TASTING NOTES

Beautiful and shiny golden color with green reflections, the nose is divided between fruity aromas and floral scents. The wine is ample and fruity with pineapple aromas and a mineral finish.

TECHNICAL INFORMATION

VARIETALS:	100% Chardonnay
ALC:	14.1%
RESIDUAL SUGAR:	<2 G/L
TOTAL ACIDITY	3.6 G/L
TOTAL SULPHUR	83 MG/L
PH	3.25




A&A DEVILLARD
GRANDS VINS DE BOURGOGNE