Mâcon La Roche Vineuse



Tasting

Very beautiful pale gold colour. Very fruity nose, on a register of exotic aromas. On the palate, the minerality of the terroir of La Roche-Vineuse expresses itself well. Nice balance between alcohol and acidity. It's a refreshing wine to drink in its youth.

Terroir

Quaternary clay-limestone soil (Bathonian, Bajocian)
Exposure: south, south-west
Altitude: 250 to 350 m
Slope: from 5 to 35%

Viticulture

Grape variety: Chardonnay
Density: 8000 plants/ha
Average yield: 60 hl/ha
Harvesting by hand
Tillage

Vinification

Direct pressing of the whole harvest and very light settling of the must. Alcoholic and malolactic fermentation in stainless steel tanks. After 15 months of ageing, the wine is lightly filtered before bottling. No gluing.