Mâcon La Roche Vineuse Vieilles Vignes



Tasting

Beautiful aromatic freshness on the nose with notes of white peach and pear. A rich and complex wine, very well balanced on the palate. The strong minerality of the terroir gives this wine a very persistent finish.

Terroir

Quaternary clay-limestone soil (Bathonian, Bajocian)
Exposition: south, south-west
Altitude: 300 m
Slope: from 5 to 20%

Viticulture

Grape variety: Chardonnay
Plantation density: 8000 plants/ha
Average yield: 50 hl/ha
Tillage
Harvesting by hand

Vinification

Direct pressing, light settling in stainless steel tanks, alcoholic and malolactic fermentation in oak barrels. Aged for one year in barrels, then 4 months in stainless steel tanks. Racking, then light filtration on Kieselguhr before bottling. No gluing.