



## 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.