



TRENEL

BENE FACIT ID QUOD BENE AMAT

VIN DE BOURGOGNE

MÂCON VILLAGES



Appellation:
AOP Mâcon Villages

Grape Variety:
Chardonnay

Running between the Côte Chalonnaise and the Roche de Solutré, the Mâconnais hills stretch for some 40 kilometres between Tournus and Mâcon. The Mâcon Villages AOP produces wines from Mâcon and 26 of its surrounding communes.

The blend of different clay soils with varying proportions of limestone lends this wine the perfect balance of power and elegance.

Soil:
Clay-limestone.
Eastern exposure.

Vinification:
After a light settling, 90% of the alcoholic fermentation is carried out in stainless steel vats and 10% in oak barrels.
The temperature is controlled at around 16°C to preserve the wine's fruity character.
Light filtration.

Tasting notes:
Appearance: Bright, light gold hue.
Nose: Fresh, floral aromas intermingled with citrus fruit.
Palate: Soft and round on the palate, with a long finish and lemony and buttery notes.

Serving suggestion:
Serve between 8-11°C. Cellar-ageing potential of 3 to 4 years.
Food wine pairing: pour accompagner des fruits de mer, des tapas, Eynj with seafood, tapas, cheese gougères or goat's cheeses.




VINS DE
BOURGOGNE

TRENEL - 33, Chemin du Buéry - 71850 Charnay les Mâcon - contact@trenel.com - Tél : 33 (0)3 85 34 48 20

www.trenel.com