

Maison A.Goichot

MâCON VILLAGES

Grape variety: 100 % Chardonnay
Servicing temperature: 11-13°

Plot

In southern Burgundy, the Mâconnais hills stretch for about 40 km, from the Côte Chalonnaise to the Rock of Solutré, bordered by the Saône and Grosne rivers. Vines have been cultivated here since Gallo-Roman times and were further developed during the Middle Ages by the influential abbeys of Tournus and Cluny. The Mâcon AOC, established in 1937, covers the white wines (Chardonnay) from Mâcon and 11 neighboring communes. The Mâconnais hills are divided by faults, with exposures ranging from north/north-west to south/south-east. The soils, including limey brown rendzinas and flinty sands with calcium-rich rocks, are ideal for producing both long-aging and ready-to-drink Chardonnays.

Vinification | Aging

Plantation density: 8 000 vine stocks per hectare. Pruning: Guyot. Yield: 65 to 70 hectolitres per hectare. Handpicked harvest. Traditional fermentation on lees in stainless steel tanks during 6 to 8 months.

Tasting

The Mâcon-Villages is the color of yellow gold with gently glowing silvery or greenish highlights. To the nose, its aromas suggest broom, white roses, acacia, honeysuckle, fern, verbena, lemon-grass, and citrus fruits (grapefruit, mandarin oranges). In the mouth, the finish adds nuances of pine, quince and fennel. The impression on the palate varies according to each village and each « terroir » of origin. This wine is fresh and luscious as well as dry and well-fruited. It has good concentration backed by sufficient acidity to ensure its keeping quality. It is full and smooth in character.

Food and wine pairing

Its cheeky charm and lively approach make him

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