



TASTEVINAGE DE PRINTEMPS 2011



Macon Cruzille « Clos de Avoueries » white 2009
 Chateau De Messey
 Vintage: 2011
 Grape: Chardonnay 100%
 Alcohol: 13%

Vinification & maturing

The grapes have been picked by hand and sorted by hand.
 Alcoholic fermentation in stainless steel tanks and maturing for 10 months in oak barrels with 10% new oak.

Tasting notes

Yellow-green coloured, brilliant. Delicate nose with nice intensity.
 Open nose on aromas of fruit and white flowers with a touch of citrus.
 Second nose of almond.

Surprisingly complex and rich. Full bodied, well balanced, with a long finish.
 Crisp and fresh. elegant, supple and harmonious.

Food pairing

It is ideal for an aperitif and it would be perfect with hors d'oeuvre, charcuterie, snails, fish, andouillette sausages, crayfish au gratin, salmon omelette with sorrel sauce and goat cheese.

Serving temperature

11-13°C

(Indeholder sulfitter)

