

MÂCON-CHARDONNAY

LES CRÊTS

CHÂTEAU DE MESSEY



Wine: Macon-Chardonnay Les Crêts

Domaine: Chateau Demessey

Vintage: 2012

Grape: Chardonnay 100%

Alcohol: 13%

This is the largest wine-producing area of the Mâconnais region (South of Burgundy), forming a triangle between the cities of Tournus, Cluny and Mâcon.

This wine is made with grapes from our own domain located in Cruzille, close to the village of Chardonnay and is bottled in Château de Messey

Vinification & maturing

The grapes have been picked by hand and immediately pressed on a pneumatic press at a low pressure. Alcoholic and malo-lactic fermentations in stainless still vats. Maturation for 8 months in stainless still vats for a maximum freshness, both on the nose and on the palate

Tasting notes

Eye:

The robe is pale-gold with hints of green, brilliant

Nose:

The nose is open and pleasant on toasted and buttery aromas

Mouth:

With a touch of liveliness, this wine is round and rich, full-bodied with roasted flavours. A wine with a nice aromatic complexity

Food pairing

Give it a go as an aperitif, or with sea food (shrimp, gambas) as well as white meats (veal, chicken) in a creamy sauce. Blue cheeses will make another perfect match !

Serving temperature

11-12°C

(Indeholder sulfitter)

