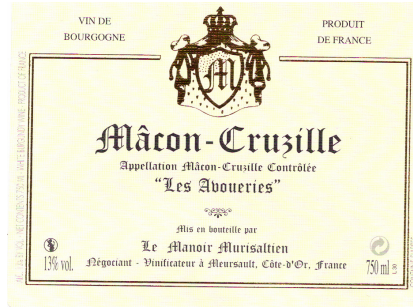


Mâcon Cruzille « Les Aboueries » White 2006

Appellation Mâcon-Cruzille Contrôlée



Grape Variety: Chardonnay.

Vineyard: This is the largest wine-producing area of the Mâconnais region, forming a triangle between the points of Tournus, Cluny and Mâcon. This wine is produced out of grapes from our own domain located in Cruzille, close to the village of Chardonnay and is estate bottled at the Château de Messey.

Soil: The vineyard planted on chalky and clayey soil is facing east and near the top of the hills.

Vinification and maturing: After a soft pressing of grapes berry, the must makes its alcoholic fermentation directly in oak barrels during 8 days. The malolactic fermentation starts naturally thanks to the natural rise of temperatures. The ultimate process consists in aging our wines on selected lees.

Robe: Colour yellow-green, brilliant.

Nose: Good intensity and delicate. A lively style with intense accents of grilled bread and smoked butter.

Palate: The mouth is surprising by its complexity and its delight. A lot of rich and even strength give to this wine quality and a great freshness.

Overall impression: Elegant and harmonious.

Serving advice: To best appreciate the qualities of this wine, we recommend you to open it one hour before serving whenever possible and to serve at 11-13°C.

Harmonious foods / wines: The taste in aperitif is ideal, and it would be perfect with hors d'oeuvre, charcuterie, snails, fish, andouillette sausages and goat's milk cheese.