

# MÂCON-FUISSÉ

**Grape variety:** Chardonnay

**Colour:** White

**Terroir:** Fuissé, southeast facing, pinkish micro-granite soil

**Vineyard age:** 40 years old

**Tending:** Integrated, eco-friendly viticulture, with no insecticide use, the soil is tilled beneath each vine and naturally sodded between the rows, guyot pruning arcing the canes.

## VINIFICATION

Combination of machine harvesting and hand-picking, direct pressing with cooling of the juice, alcoholic and malolactic fermentation, natural yeasts.

## MATURING

matured in stainless steel vats over fine lees for 10 months before bottling.

## TASTING

**Eye:** crystalline robe with pale golden glints

**Nose:** floral wine, citrus notes

**Palate:** great freshness, fruity and mineral, easy to drink.

## SERVING

**Serving temperature:** 12/13°C - 53.5/55.5°F

**Cellaring:** 3 to 5 years

**Food and wine pairings:** white meat, shellfish, Burgundy snails.



## Contact

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