

Domaine de Quintefeuille




Authenticity,
passion & commitment



Mâcon-Villages *Le Clos* 2020

Appellation and grape variety

Mâcon-Villages - 100 % Chardonnay -  White wine



Geographical origin, culture

The vines are located in the villages of Lugny and Azé, Southern Burgundy, northern Mâconnais.

- **Average altitude** | 240 m
- **Terroir** | Low slope clay-limestone
- **Exposure** | South
- **Average age of vines** | 20 years
- **Area** | 0,7 ha in the place called "En Rochebin"
- **Responsible agriculture** | Key word in the estate "listening of nature, observe before acting or intervening": limitation of treatments, contribution of organic manure only, work of the soil, disbudding and yield control.
- **Harvest** | Mechanical

Winemaking

Pneumatic pressing, light settling at low temperature. Vinification in stainless steel tank. The objective is to preserve the original purity fruit. Aging on fine lees until bottling. Racking, light filtration for bottling before great heat.

Tasting

- **Eye** | Brilliant robe of an intense pale golden yellow color with some golden reflections.
- **Nose** | It is quite intense, it reveals notes of rose, grapefruit and wax.
- **Mouth** | The attack is tense, it continues with a nice relief on fresh butter, we find the grapefruit. The end is delicately grilled.

Recommended serving temperature: 8-10 degrees.

Food & wine pairings

This wine is ideal for an aperitif and can accompany you at the table with your sea food platters, your shell fish but also with a salmon tartare.

Cellaring

Pleasant from today, it will accompany you for another 2 years.



DOMAINE DE QUINTEFEUILLE - PROPRIÉTAIRE RÉCOLTANT - BOURGOGNE - FRANCE

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