

# A.O.P. MAÇON VILLAGES

## NICOLAS LEMAITRE SELECTIONS



**GRAPE VARIETY** 100% Chardonnay

### TERROIR

Soil : Clay-limestone soils

Altitude : 220 meters

Vines over 20 years old on average

South East exposure

### WINE MAKING

Mechanical harvesting.

Pneumatic pressing of the harvest

Vinification in temperature-controlled stainless steel vats (constant low temperature during vinification 15 to 16°C).

**ALCOHOL CONTENT** 13% vol.

### TASTING NOTES



Yellow gold with silver highlights



Aromas of broom, white rose, acacia, fern, lemongrass and citrus fruit



On the palate, hints of pine and fennel appear on the finish. Vinification in vats keeps the wine fresh and highly aromatic

### FOOD AND WINE PAIRINGS

Creamy risottos, poultry and fish in sauce.

Ageing potential : 5 to 7 years

Serving temperature : 10° to 12°C

### PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles

 Bourgogne  
select MAISON DE VINS

PONTANEVAUX - 1699 D906  
F.71570 LA CHAPELLE DE GUINCHAY