



MÂCON VILLAGES

Origin

South Burgundy, France

Grape Variety

Chardonnay

Vine age

25 to 60 years.

Soil

Clay and Limestone.

Fermentation

The fermenting process either takes place in stainless steel tanks, cement tanks or in oak-barrels. The length of this phase varies: it can take several weeks or even several months. This is a very important stage, when the wine acquires most of its character (aromas, fruit).

Situation

The Mâconnais region is roughly rectangular, being 50 Km from North to South and about 15 Km East to West. MÂCON VILLAGES TRENEL results from the blending of various growths from Chaintré, Uchizy and Farges-les-Mâcon. This fine combination bestows both balance and delicate aroma, which truly characterizes pure Chardonnay.

Tasting

Brilliant light gold colour. Fresh fruit aromas (citrus) combine with a refreshingly floral nose. The supple, full palate is long and harmonious, ending on a pleasingly lemony note.

How to drink and serve

A dry wine is best served chilled (8° - 11° C), either as an aperitif or as an excellent accompaniment to seafood, fish, white meats and goat cheese.

