

MACON PERONNE " En Berizy"

White Wine **AOP Mâcon Peronne**



Varietal: Chardonnay 100%

Vineyard: Old vines-50 years of aage +/-

Soil : Clay and limestone, shallow ground. It is fully worked while respecting the environment

and the plant.

Area: 0.40 ha

Rendement: 50 hL/ha

Harvest: Done by machine early in the mornig

Vinification: Maceration in full bunches at 28°C, then pneunatic pressuring, settling for 48 hours and finally

thermo-regulated fermentation at 18 C°.

Ageing: On fine lees for 10 Months in stainless steel

tanks

Tasting note: Straight and complex wine with a

citrus note that brings a nice minerality.

Production: 16 hL

Food pairing: Perfect for iodized dished such as

Seafood and fishes

Availability: 0.75 L bouteilles en stock

Storage : To be drunk within 3 to 4 years

To be served between 11°C and 12°C

















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"EN BERIZY"
MAXIME GRENOT VIGNERON





