



Domaine des As

La nature pour terrain de jeu

MACON PERONNE "La Lyonne"

White wine
AOP Mâcon Peronne



Varietal : Chardonnay 100%

Vineyard : Old vines – 60 years of age +/-

Soil : Clay and limestone. It is fully worked while respecting the environment and the plant.



Area : 2.0 ha

Yield : 40 hl/ha

Harvest : Done by machine early in the morning.



Vinification : Maceration in full bunches at 28°C, then pneumatic pressing, 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 : Fresh, lively and fruity (white peaches, pears, white flowers ...).

Production : 80 hl

Food pairing : Perfect as an aperitif, but will also Pair well with appetizers, fishes and goat cheeses.



Availability : 0.75 L bottles only

Storage : To be drunk within 3 to 4 years

To be served between 11°C and 12 °C

Organic



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