



Domaine des As

La nature pour terrain de jeu

MACON PERONNE Old vines- Raymond Perrin

White wine AOC Mâcon Peronne



Varietal : Chardonnay 100%

Vineyard : 100 years old vines

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



Area : 0.20 ha

Yield : 40 hL/ha

Harvest : Done by hand early in the morning



Vinification : Maceration in full bunches at 28°C, then pneumatic pressing, settling for 48 hours and fermentation in oak barrels

Ageing : In oak barrels (3 to 4 wines) for 10 months.



Tasting notes : Fleshy, round, slightly woody, it will bring mineral notes over the years.

Production : 8 hl

Food pairing : Perfect with chicken in a creamy sauce or semi-cured 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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