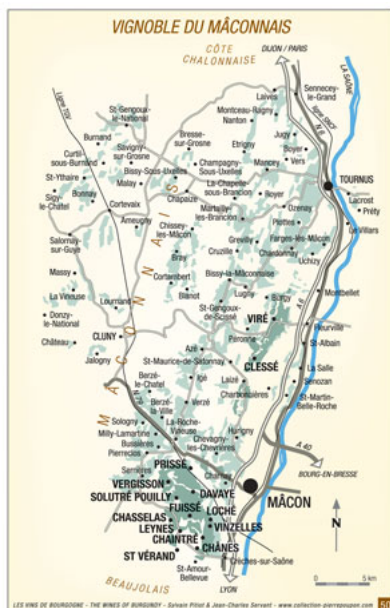




JEAN-CLAUDE BOISSET

## MACON-VILLAGES 2013



### Varietal

100% Chardonnay

### Origins

A single bottle of Mâcon-Villages neatly encapsulates the sunny character of southern Burgundy, with its Mediterranean feel which is echoed in the Roman tiles on the flat roofs. After a brief interruption south of the Côte Chalonnaise, vines reappear around the Tournus area. This region is first-and-foremost a major producer of white wines – one out of every three bottles of white Burgundy comes from here! Influenced by the grape variety but also by the climate in this southernmost region of Burgundy, Mâcon wines can take advantage of numerous hillside locations which are beneficial to good grape maturation. The soils are limestone-clay combinations similar to those found in the Côte de Beaune.

### Vineyard selection and management

Rigorous vine work went into the production of this wine, along with uncompromising checks for such considerations as yields and cultivation methods, where soil work is required to assist and support the microbial activity required for the terroir to express itself. Plantation density is around 7,000 vines per hectare.

### Vinification and maturing

The grapes are harvested when ripe and collected in small ventilated crates. Following the same purist logic of traditional winemakers (“All you need to do is to press the grapes gently and put them into barrels”), we add no oenological products to the wine, letting nature take its course instead. 50% of the wine is aged in 450 L barrels called “Demi-muids”, while the two fermentations – alcoholic and malolactic – take place. No lees stirring. The other half of the wine is vat-aged, to retain the natural freshness of Mâcon wines. This process takes place over a 10 month period, with very light filtration prior to bottling to ensure that nothing is taken away from the wine's intrinsic qualities.

### Tasting notes

Colour: Nice pale yellow colour.  
Nose: Aromas of white fruits, almond and flowers.  
Palate : Fresh and round

### Food and wine pairing

Ideal with hors d'oeuvres, snails, frogs' legs, freshwater fish stew, mussels, fish, chitterling sausages and goats' milk cheeses.

### Ageing potential

Ready to drink. Can be kept during 5 years.

### Serving suggestions

12°C





Vintage : 2013

Vintage 2013 was characterised by unpredictable and irregular weather patterns which significantly affected the growth of the grapes. Springtime was dull and cloudy with alternating periods of mild and cold weather as well as heavy rainfall. The milder weather in June and the Summer temperatures in July enabled the vineyard to help catch up the growth cycle, with flowering occurring in early July. Rain and cold conditions returned in September, slowing the maturation of the grapes and provoking the development of diseases such as "botrytis", requiring extra care and attention in the vineyards.. The grape harvest commenced on the 30th September with sunny conditions and lasted two weeks with alternating rain and dry, sunny weather. Despite a shortfall in quantity, the quality of the musts were good and the first tastings after fermentation showed that the problems caused by the weather were a distant memory, with the prediction of a fine, successful vintage...