

from a variety of grape varieties.

From the mid-19th century, the region of Maçon-Villages was known for its production of white wine. The region was known for its production of white wine. The region was known for its production of white wine. The region was known for its production of white wine.

LES PRÉLUDES

Beautiful introduction to the Maçon-Villages wine, this collection is a perfect introduction to the Maçon-Villages wine.

MAÇON-VILLAGES

Grape variety: Chardonnay.

Harvest: The vines are harvested between the start of October and the end of the November with most in late August.

Soils: Clay-limestone soils, typical of Burgundy and over the whole Maçon-Villages.

Vineyard: 100 hectares.

Production: The wine is extracted slowly at low pressure to preserve the quality of the fruit. The wine is then aged in oak barrels for 12 months. The wine is then aged in oak barrels for 12 months. The wine is then aged in oak barrels for 12 months.

Tasting notes: A clear and bright wine with notes of white flowers, citrus and green that smooth and rich in the mouth. Typical of the Maçon-Villages, the wine Maçon-Villages is made exclusively with red flowers.

Food pairing: Equally impressive when served with a meal and can be enjoyed for dinner, long from lunch, with goats (cheese) and

Serving temperature: Serve between 11 and 12°C.

Label: 100% oak.

