

from a variety of grape varieties.

From the 1970s onwards, the "big" wine makers in the production of the red wine of the Rhône valley have been designed by the wine makers. The wine is now made with a blend of grape varieties.

## LES PRÉLUDES

Beautiful introduction to the following wine, this collection is a  
Prelude to the following wine, this collection is a

### MÂCON-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 also the area of Maçon-Villages.

**Vineyard:** 10 hectares.

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

**Tasting notes:** A clear and light wine with notes of apple, pear, and peach. The wine is then aged in the cellar for 12 months. The wine is then aged in the cellar for 12 months.

**Food pairing:** Ideally, the wine is served with a meal of fish or poultry. The wine is then aged in the cellar for 12 months. The wine is then aged in the cellar for 12 months.

**Serving temperature:** Serve between 11 and 13°C.

**Label:** 100% Chardonnay.

