

DEUX ROCHES

Mâcon Villages "Tradition"



- **Terroir**
The Mâcon is known for its rolling limestone hills that experience more sun, less rain, and less risk of frost than the rest of Burgundy. The vines that produce the Chardonnay that goes into our Mâcon-Villages 'Tradition' are planted in the clay and limestone soils of Charnay, Davayé, and Pierreclos.
- **Varietals**
100% Chardonnay
- **Vinification**
The grapes are pressed slowly in a pneumatic press. The free-run juice is then drained and left to settle at low temperatures. It then undergoes alcoholic fermentation, malolactic fermentation, and it is blended and aged in vat until the following February/March
- **Tasting notes**
Mâcon-Villages 'Tradition' is a pale gold wine with aromas of stone fruits and floral notes that are reinforced by a slight green apple sharpness, and mineral note that resonates on the palate.
- **Service & food pairing**
Serve lightly chilled (10-13°C).

This wine pairs well with fish, seafood, and poultry.
- **Packaging & storage**
Comes in a traditional Burgundy bottle, with a natural cork, in cartons of 6 or 12 bottles.

Store horizontally and consume within 2-3 years.