

DORMY



Mâcon Villages 'Heritage'

Grape: Chardonnay

Origin: Mâcon, Burgundy

Age of the vineyard: 40-50 years

Cultivation: Biological agriculture

Vinification: Traditional, aging in stainless steel vats, aged for 8-10 months on fine lees

Aging potential: To drink in its youth

Alcoholic degree: 13% by vol.

Serving temperature: Btw. 11°C and 14°C

Description

The regional appellation of Mâconnais, Mâcon-Villages, extends over a vast territory within the Mâconnais hillside bordered by the Saône and the Grosne and separated by parallel faults-oriented North/North-East or South/South-West, favorable to the vines.

The Mâcon-Villages from Dormy comes from the extreme south of the appellation, an area considered to be the most qualitative.

Tasting Notes

Yellow-green color, this Mâcon-Villages is fresh, fruity, and round. Notes of verbena and citrus fruits combined with nuances of spice, quince and fennel are sublimated by a subtle salinity.

Food and Wine Pairings

Appetizer: Olives, tapenades, rillettes, frog, seafood puffs

Starters: Parsley ham, crayfish terrine, soufflé, avocado salad

Main courses: Pike quenelles, river fish, oyster, white meat

Cheese: Goat cheese (Mâconnais...), sheep cheese (Roquefort...)

A Mâcon-Villages pleasant to drink from its youth