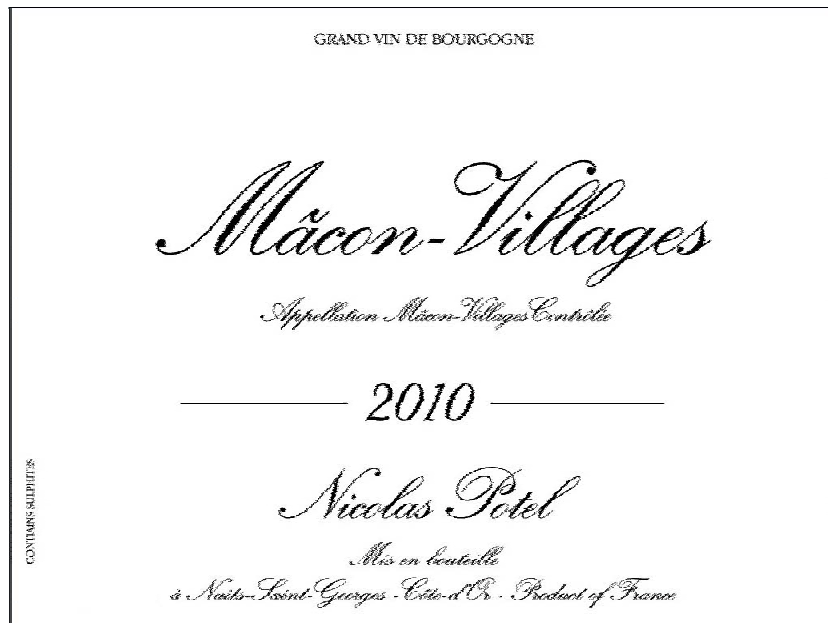


# Nicolas Potel



## Mâcon-Villages Blanc 2010

**AREA OF PRODUCTION:** It is the southern part of Burgundy, stretching from Tournus to the southern border of Saône et Loire. These vines cover nearly 3,500 hectares and are dedicated to the production of white wines such as Mâcon-Villages, Saint-Véran, Pouilly Fuissé and Pouilly Vinzelles. The area covers the entire Mâcon area. There are 43 communes with specific demarcation that define the Mâcon-Villages appellations. The vines cover a wide area in terms of soil variety and microclimates, offering the white Mâcon wines a wide palette. 200,000 hectolitres are produced every year. This white Mâcon-Villages comes from vines located for the main part in Grevilly and Cruzille. Most of these vines are over 35 years old.

**SOIL TYPE:** Clay-chalk soils, on gentle slopes at an altitude of approximately 300 m. East facing vineyards.

**GRAPE VARIETY:** 100% Chardonnay.

**WINE MAKING TECHNIQUES:** Manual picking allows for rigorous grape selection during the harvest. After a slight settling of the juice, the must is fermented in temperature-controlled tanks.

### TASTING NOTES:

**Colour:** Yellow colour with green tints.

**Bouquet:** A fresh straightforward nose blending notes of honeysuckle, fresh almonds and honey aromas

**Palate:** The immediate impression is direct freshness and a mineral aspect that reveals itself at the finish

**SERVING TEMPERATURE:** Serve at around 12-14 °C with poultry and white meats, snails, grilled chops, white pudding, chitterling sausage, sweet red peppers salad or goat and blue cheeses.