



NORMAND BOURGOGNE CHARDONNAY

Certified Organic*

From their beginning back in the last century, renting old parcels high on the Roche Vineuse outcropping, Sylvaine and Alain have focused on viticulture, native ferments, and long, gentle élevages– the antithesis of the large co-ops that dominate the Maçonnais. In this century, Sylvaine inherited family vines, including choice parcels in Pouilly-Fuissé, and they moved to fully artisanal farming in the vines. In 2023 following enology studies, their son Thomas joined them.



VINEYARD

- Site:** From vines in Igé and Chaintré, either wine of which could be labeled Mâcon Chaintré or Mâcon Igé or simply Mâcon-Villages, but the domaine wanted to make a clean break from their La Roche Vineuse cuvées.
- Soil:** Limestone-clay.
- Vines:** From 15 acres in Chaintré and Igé. *The domaine is certified organic by Ecocert in France but is not certified by USDA in America.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Native yeast and gentle, slow fermentation with a long upbringing of 12 months minimum on the fine lees in vat. Alain rarely fines and often doesn't filter.
- Production:** 2,000 cases.
- Profile:** A delicious mouthful of Chardonnay from an exemplary artisan domaine! Crisp yellow orchard fruit underpinned by clear minerality.