



NORMAND MÂCON LA ROCHE VINEUSE VIEILLES VIGNES

Certified Organic*

From their beginning back in the last century, renting old parcels high on the Roche Vineuse outcropping, Sylvaine and Alain Normand 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: La Roche Vineuse sits on the flank of a huge limestone outcropping that gives its name to Vineuse. The village overlooks a small pass that cuts through the Mâcon ridges to Cluny.

Soil: France's classic clay-limestone mix with the emphasis on limestone for the Normands' hillside vines.

Vines: From over eight acres of vines planted in the 1940s after the war. All hand harvested. *The domaine is certified organic by Ecocert in France but not by USDA in America.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: Native yeast and gentle, slow fermentation. Aged in barrels that range from one to six years old, with a small percentage new. Élevage can be extensive, with the yeast sometimes taking up to two years to finish its job. Bottled without fining or filtration.

Production: 2,000 cases.

Profile: A deliciously rich and serious mouthful of Chardonnay from an exemplary artisan domaine! Textured, layered, spicy, and carried by electric minerality.