

# Domaine Sylvaine & Alain Normand Maçonnais

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## The Wines

- *Bourgogne Aligoté*: From 1 hectare or 2.5 acres of vines planted in the 1990s in the Mâcon-Igé zone. Native ferments and raised entirely in steel on its fine lees.
- *Bourgogne Chardonnay*: The new cellar allowed Alain to both make more wine *and* to age it properly (in the old days, a lot of what he made was sold off quickly to the négoce). The biggest benefactor has been this cuvée, his “base” wine from parcels in Chaintré and Igé, which could be labeled Mâcon Chaintré or Mâcon Igé or, simply, Mâcon-Villages, but which they bottle as Bourgogne Chardonnay to make a clear break with their Mâcon La Roche-Vineuse cuvées. This wine sees a full 12 months aging in tank on its lees. Production averages 2,000 cases.
- *Mâcon La Roche-Vineuse*: Chardonnay from just over 20 acres on the flanks of La Roche-Vineuse. This is Alain’s original cuvée and is still made the same way: diligent farming, spontaneous ferments, and a long aging on the lees (that spicy zesty quality in the finish of the wine comes from the lees contact). The bottling is usually in the summer following the harvest but can wait until the autumn if the wine isn’t ready. Production varies between 4,000 to 5,000 cases.
- *Mâcon La Roche-Vineuse Vieilles Vignes*: This Chardonnay comes from over 8 acres of vines planted in the 1940s following the war, all hand-harvested. The wine is made in barrels that range from one to six years old, with a small percentage being new, and normally is bottled without fining or filtration. The élevage can be extensive, with the yeast sometimes taking up to two years to finish its job. Production averages close to 2,000 cases.
- *Pouilly-Fuissé*: This comes from parcels in Chaintré (roughly 70%) and Solutré (roughly 30% from young vines) and is raised entirely in steel. It’s consistently a full-bodied, rich wine underpinned with good tension. Production averages 800 cases in normal years.
- *Pouilly-Fuissé Climats*: First made in 2019, the year before the premier cru system went into effect. This Chardonnay comes from their Solutré parcels not classified as premier cru—4 parcels, totaling just under 2 acres, hand-harvested and yielding an average of 45hl/ha and aged in barrel, most of which is older. Production averages 350 cases.

- *Pouilly-Fuissé 1er Cru Au Vignerai*s: Two and a half acres of Chardonnay in Solutré, mostly planted in 1930, hand-harvested and raised 14 months in barrel, some 30% new, followed by 6 months in steel. Maximum production is 325 cases.
- *Bourgogne Pinot Noir*: This comes from a 5-acre site in La Roche Vineuse. In warmer years, it can see a heavy inclusion of stems during fermentation while in cooler years correspondingly less. Ferments are native and élevage takes place in steel. No fining, a light filtration at bottling, and the only (minimal) addition of SO<sub>2</sub> is also at bottling. Alain has spent years in the vines and in the cellar perfecting this cuvée, aiming for a wine that is *très pinot*.