

Mâcon-Bussières « La Roche »

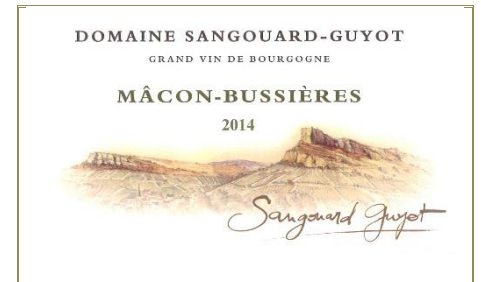


REGION : Burgundy

CUVEE : Mâcon-Bussières
« Les Taupes » - 0,17 ha

Domaine : Domaine SANGOUARD-GUYOT

Yearly production : 1450 bottles
Alcohol degrees : 13 %
Available in : 75 cl



The vineyards:

- **Grape variety :** chardonnay
- **Type of Soil:** Clay-limestone
- **Yield:** 66 hl/ha
- **Age of the vines :** 40 years old
- **harvest :** by hand and full bunch pressing

Vinification:

The wine is fermented and aged in 8-12 year old barrels

Ageing:

For 10 months (till the wine is bottled in July)

Tasting comments:

Its first nose is rather fruity, leading to fine mineral fragrances. Great balance of flavours in the mouth between liveliness and generous roundness.



Ageing potential:

Mâcon-Bussières is a “convivial” wine, pleasant to drink young on any occasion. Fresh when it is young, it will grow softer with ageing for up to 5 years

Serving suggestions:

Serve at 13°C

Mâcon-Bussières goes well with canapés, mixed salads, snails, mussels, fish in sauce or goat cheese.

Analysis :

- **Residual sugar :** 2.9 g/l
- **PH :** 3.32
- **Total acidity :** 3.74 g/l
- **Type of closure:** natural cork

The winemaker's comments:

The plot « Les taupes » is planted right at the border of Pouilly-Fuissé in the village of Bussières. It combines the purity of ripe fruit with the typical minerality of its terroir.