

Mâcon-Vergisson « La Roche »



REGION : Burgundy

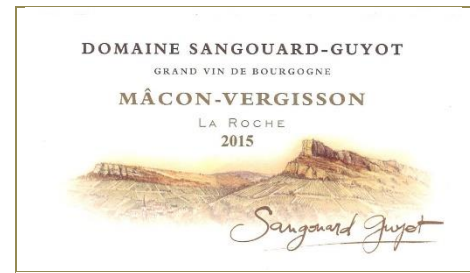
CUVEE : Mâcon-Vergisson
« La Roche » - 0,50 ha

Domaine : Domaine SANGOUARD-GUYOT

Yearly production : 3300 bottles

Alcohol degrees : 13 %

Available in : 75 cl



The vineyards:

- **Grape variety :** chardonnay
- **Type of Soil:** Clay-limestone
- **Yield:** 50 hl/ha (instead of 66 hl/ha)
- **Age of the vines :** 25 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:

The nose is generous, fruity and floral, sometimes slightly muscat like.

The mouth is smooth with nice flavours of exotic fruit.



Ageing potential:

Mâcon-Vergisson 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-Vergisson 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 « La Roche » is planted on the rock of Vergisson right at the border of Pouilly-Fuissé. This ideal situation makes it « pouillote ». It combines Pouilly-Fuissé characteristic suppleness and elegance with the classic freshness of Mâcon-Villages.