

# Mâcon-Villages « Clos de la Bressande »

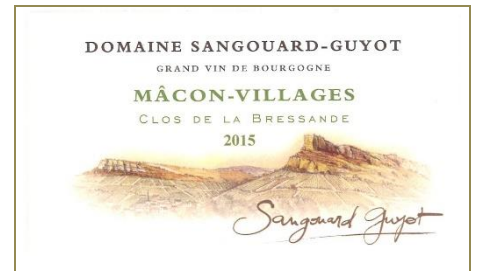


**REGION :** Bourgogne

**CUVEE :** Mâcon-Villages  
« Clos de la Bressande » - 1 ha

**Domaine :** Domaine SANGOUARD-GUYOT

**Yearly production:** 7800 bottles  
**Alcohol degrees:** 13 %  
**Available in:** 75 cl



## The vineyards:

- **Grape Variety:** chardonnay
- **Type of soil:** clay - limestone
- **Yield:** 55 hl/ha (instead of 68 hl/ha)
- **Age of the vines:** 30 years old
- **Harvest:** by hand and full bunch pressing

## Vinification :

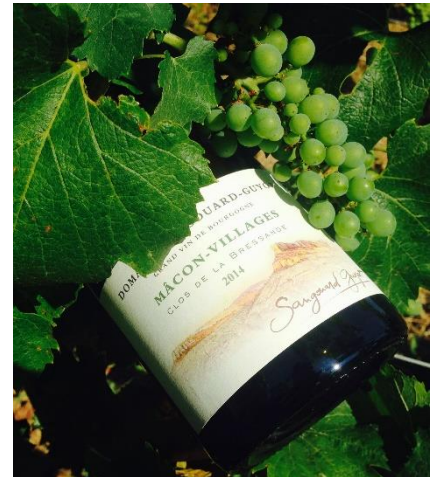
In thermo-regulated tanks

## Ageing:

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

## Tasting Comments:

It is a refreshing wine with very present aromas of fruit (peaches) and flowers (acacia, hawthorn): a delightful wine !



## Ageing potential :

It should be drunk young (up to 3 years) to enjoy its natural freshness and fineness.

## Serving suggestions:

Serving temperature: 12°C

Mâcon-Villages is perfect as a pre-dinner drink but is also easy to match with food: hors d'oeuvres, grilled meat or fish (barbecue).

## Analysis :

- **Residual sugar:** 2.5 g/l  
- **Total Acidity:** 4.1 g/l

- **PH :** 3.05  
- **type of closure:** natural cork

## The winemaker's comments :

This Mâcon-Villages grows on a plot of 1 ha (2,5 acres) "Le clos de la Bressande" in the village of Hurigny. Thanks to its exposure to sun (south/south-east) the grapes ripen beautifully to make this refreshing wine with very present aromas of fruit and flowers protected by low-temperature maturing.