

BARTON & GUESTIER

DEPUIS 1725

MACON-VILLAGES

Vin de Bourgogne

2022

PRODUCTION

Appellation Mâcon-Villages Contrôlée

Region: Southern Burgundy, on the right bank of the Saône river, north of the city of Mâcon.

Grape Variety: 100% Chardonnay.



Soil: Granitic with chalky underlying rocks.



Continental climate with cold and dry winters and hot and sunny summers.

Vinification: Pressing of the grapes before settling to obtain sufficient clarity – alcoholic fermentation between 20°C and 24°C / 68°F and 75°F – malolactic fermentation.



Ageing in vats.

Format Available: 75cl.

TASTING



Bright yellow color.



Seductive nose of fruit aromas (peach, pear) with white floral hints (acacia).



Elegant on the palate with a pleasant and refreshing finish.



Aperitif, fish, white meat.

Best served between 10°C and 12°C / 50°F and 54°F.

AWARDS

To come



Les Murets

Our cuvee is named after the small stone walls, called « murets » surrounding our parcels and fixing the chalky soil.

B&G



Health and Environment

Suitable for vegan

Enjoy our quality responsibly

www.barton-guestier.com

