



LE CHAI DE LA LOUVE

Mâcon Péronne

Sans sulfites, White, 2019

VINES

SITUATION

Clay-limestone soil located at an average altitude of 350m

IN THE VINEYARD

50 year old vine with low yield .

Surface area of the vineyard : 0.35 ha - **Age of vines**: 50 ans

VINIFICATION & MATURING

Great care has been given to the quality of the harvest and in the winemaking in order to avoid any oxidation and attack by micro-organisms.

Aging in stainless steel tanks on fine lees.

Alcohol content : 13 % vol.

SERVING & TASTING

Color: Pale and limpid yellow

Nose: Clean and light, floral notes of lilac and white flowers, citrus

Palate: Dry, medium acidity, lime notes, persistent and refreshing finish

A typical expression of South-Burgundy wines, with lightness and great purity of aromas

To enjoy with shellfish or fish but also on goat cheese

Ageing potential : 2 to 3 years - **Serving** : Between 10 ° C and 12 ° C

Chai de la Louve is a wine estate located in Burgundy, in Azé in the Mâconnais area.

Florian and Bastien, two associated and passionate brothers, invite you to discover their wines Mâcon Péronne without sulfites, Mâcon Village and a red Burgundy which reflect a rich terroir, where nature is fully expressed in their wines. These earthly values and this respect for the living are reflected in the cultural practices of the vine and are part of an approach of High Environmental Value.