



LE CHAI DE LA LOUVE

Mâcon Villages

Chardonnay, White, 2019

VINES

SITUATION

Soil: South-eastern exposure on clay-limestone soil at an altitude of 300 m

IN THE VINEYARD

Winegrowing: High Environmental Value - HVE -

Surface area of the vineyard : 0.5 ha

VINIFICATION & MATURING

Traditional method.

Aging in stainless steel vats, a tiny part - 5% - on fine lees in oak barrels for 6 months.

Alcohol content : 13 % vol.

SERVING & TASTING

Color : Lemon yellow with golden reflections.

Nose : Bright, expressive, lemony notes and white flowers.

Palate : Dry, fresh, lemon aroma and delicate floral note.

The very light aging in oak barrels brings harmony, suppleness and length on the palate.

To pair with raw vegetables, fish and seafood.

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.