



VÉRIZET



MÂCON

APPELLATION D'ORIGINE CONTRÔLÉE

Fleurs blanches

Grape variety

Chardonnay

Vineyards

The Mâcon appellation vineyard is arranged in little clusters. This vintage is produced using the oldest vines, whose less generous yields add refinement and delicacy.

Vinification

Pneumatic pressing. Clarification by flotation. Fermentation in low-temperature (15-16°C) stainless steel tanks to preserve the grapes' aromatic intensity and vibrancy. Racking at the end of the fermenting process to preserve all the wine's aromatic freshness.

Tasting

Golden colour with green glints. Delicate, floral bouquet with hints of lemon and grapefruit. The tension on the palate releases a natural freshness and a superb citrus retronasal olfaction. Sharp, clearly defined finish.

Ageing potential

1 to 2 years

Wine and food pairings

Serve chilled at around 10°C. This lovely aperitif wine is perfect paired with traditional cuisine from our region or with more exotic dishes: gougères, ham hock in parsley aspic, cod fritters, grilled poultry or fish, sautéed vegetables, seafood platters, lemon chicken, spaghetti with courgettes, Greek salad, goat's cheese marinated in hazelnut oil, apple tart.