

VÉRIZET

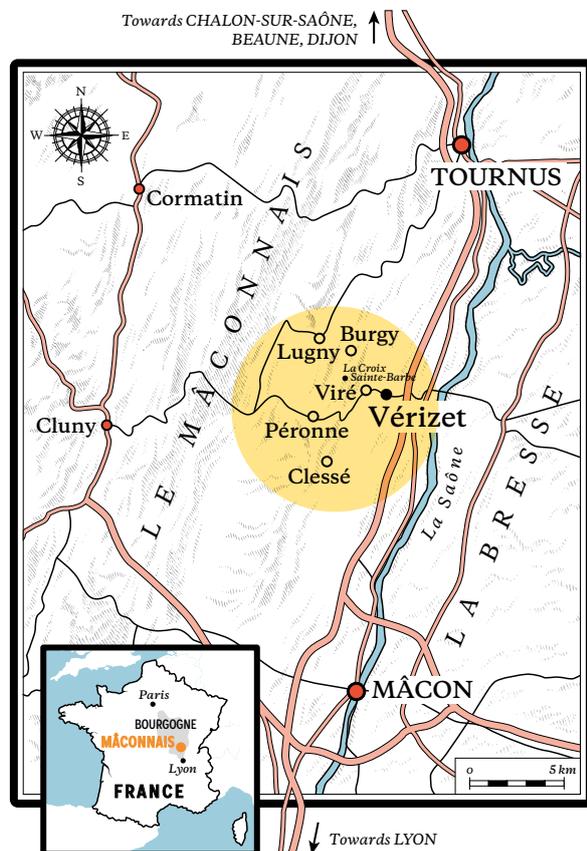
MÂCON PÉRONNE

APPELLATION D'ORIGINE CONTRÔLÉE

CHARDONNAY



Chardonnay vines have found their soil of choice on the Mâconnais slopes of the ancient Châtellenie de Vézinet, in Burgundy. A limestone terroir and generation of determined winegrowers have given rise to rounded, full-bodied, rich and subtle white wines. A great balance between fruit and minerality.



verizet.fr

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CHARDONNAY

Grape variety

Chardonnay

Vineyards

Nestled between the villages of Viré and Azé, the Péronne vineyards are rooted in gently sloping hills. The plots of vines are south-east- to west-facing and set uphill of the Val de Saône. The 30- to 40-year-old vines draw their distinctive character from the clay-loam soil.

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

Yellow hue with golden glints, crystalline and vibrant. An aromatic nose underpinned by citrus fruit notes (grapefruit, lemon) and hints of minerality. Expressive on the palate, ending with floral notes and white-fleshed fruits (pear, acacia). A stunning mineral finish.

Ageing potential

1 to 3 years

Wine and food pairings

Serve chilled at around 10°C. This wonderful aperitif wine pairs beautifully with local delicacies (parsley-seasoned ham, poached eggs in a white wine sauce, Burgundy snails, goat's cheeses), as well as white fish, seafood and shellfish, cream-based poultry dishes, sautéed vegetables and soft mould cheeses.