

# Mâcon Vergisson

*Les Rochers*



**Varietal :** Chardonnay

**Age of vines :** 35 years

**Area :** 1,90 Hectare

## **Terroir :**

This wine is made of a blend from two terroirs. The first, known as “Sur La Roche”, is mainly limestone, in the form of surface scree over a subsoil of clay shale. Situated on a plateau 300 meters above sea level, the late ripening results in wines with a good sugar/acidity balance. The second plot, known as “En Bille Folland”, is on soil composed of clay from the Triassic. With much less limestone influence, it produces supple wines with breadth.

## **The wine :**

Vinification is carried out in temperature-controlled stainless steel vats to preserve all the freshness and delicacy of the Chardonnay. The aim is to preserve the fruit, and bring out the best in the wine. It is then aged for nine months before being gently filtered before bottling.

## **Tasting :**

This wine puts the accent on the fruit, with a lovely crispness and good minerality. The nose reveals tangy notes of very ripe lemons; in the mouth, it has a charming vigor with a refreshing side. This cuvée offers an explosion of fruits, and is a true wine for pleasure. It can be drunk at any time of day.

## **Food and wine combinations :**

An ideal accompaniment for oysters or any other shellfish, its crisp freshness also makes it a delightful aperitif wine.

## **Drinking recommendations :**

This wine should be drunk young to fully appreciate the power of its fruity aromas. It can be kept for 3 or 4 years in the cellar.

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