



# L'ORIGINALE

## MÂCON-VILLAGES

Olivier acquired this domain in the municipality of Burgy in 2005: since the production in bottles has continued to increase.



CHARDONNAY

This cuvée consists of several places, assembled after fermentation. 'Original', for this vintage of Mâcon Villages Blanc, it is the most appropriate quality. Indeed, only 1 month after the harvest, this wine is bottled, just at the end of the alcoholic fermentation, which preserves the maximum of fermented aromas and freshness. Aromas of exotic fruits and balance make this wine an aperitif wine as well as a nice accompaniment on fish and cooked starters.

### CHARDONNAY GRAPE

### CLAY-LIMESTONE SOIL

- EXPOSURE** Southwest and west
- AGE** Planted between 1992 and 2000
- AREA** 2 ha
- VINTAGE CUTTING** Single Mâconnais Tail Pruning
- HARVESTING PROCESS** Machine
- RECEPTION** 100% destemming, then direct pressing
- CRUSHING** Slow pneumatic at low pressure
- VINIFICATION** In vats
- FERMENTATION** At controlled temperature, temperature between 13°C and 17°C
- BOTTLED** At the estate at the end of October, only 1 month after the harvest