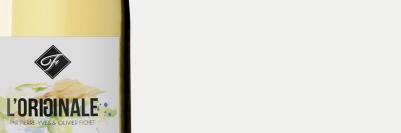
VINS BLANCS DU DOMAINE

L'ORIGINALE

MÂCON-VILLAGES

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





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

 $\textbf{FERMENTATION} \ \, \text{At controlled temperature, temperature between 13°C} \\ \text{and } 17°C$

BOTTLED At the estate at the end of October, only 1 month after the harvest