

GEORGES DUBOEUF

DOMAINE LES CHENEVIÈRES MÂCON-VILLAGES 2016



Description:

The 2016 vintage of Mâcon-Villages Chenevieres has a glistening golden color. Fruity aromas of exotic fruits such as apple, pear and white flowers. Round, unctuous with lemon peel notes and a slight sweetness balanced by the acidity. A fresh, refreshing unoaked Chardonnay.

Winemaker's Notes:

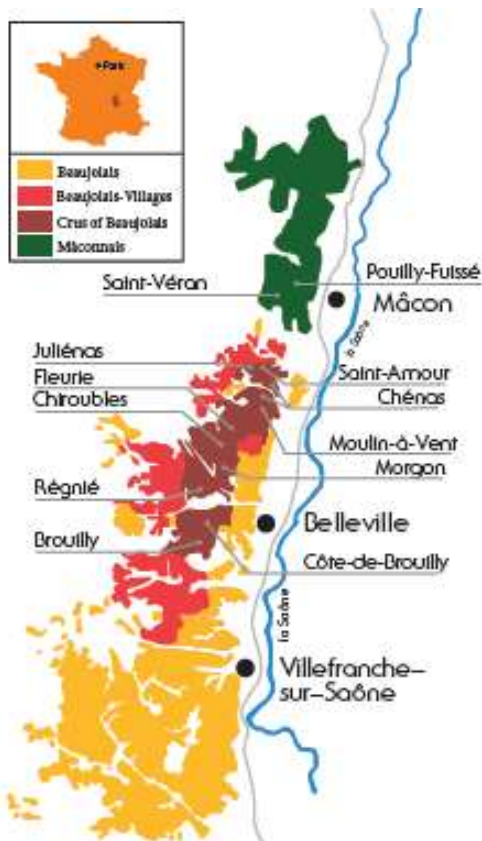
These grapes come from selected parcels of vineyards, with vines over 20 years old that cover 66.7 acres. These Southwest-facing vineyards are owned by the Lenoir family, growers with deep roots in the Maconnais that have provided grapes to the Duboeuf family for many, many years. After the juice has been pressed and racked, it undergoes temperature-controlled fermentation in stainless steel vats.

Serving Hints:

Best served with sautéed chicken, grilled salmon, mussels and goat cheese.

Interesting Fact:

The owners of "Domaine Les Chenevières" have lived and worked in Saint Maurice de Satonnay for several generations. Part of their typically Mâcon style home was built at least 300 years ago. The family have been winegrowers, father and son, for over five generations. They are well known for the high quality of their Macon Villages.



PRODUCER:

Georges Duboeuf

COUNTRY:

France

REGION:

Mâconnais

GRAPE VARIETY:

100% Chardonnay

RESIDUAL SUGAR:

1.4 g/l

pH:

3.29

ACIDITY:

5.12 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	35.89	13.78	10.47	12.24	5x11	81562902018 2

