

DOMAINE LES CHENEVIÈRES MÂCON-VILLAGES 2022

Mâcon-Villages, France



TASTING NOTES: A brilliant golden color with delicate green highlights. On the nose, this cuvée reveals generous fruitiness, with notes of white peach, green apple and passion fruit. The fruit aromas follow through to the full-bodied, round and lively palate. The finish is elegant with a hint of citrus.

VITICULTURE: These grapes come from selected parcels of vineyards, with vines over 20 years old that cover 66.7 acres. The vines are trellised using the guyot system and are oriented to be southwest facing.

VINIFICATION: After the juice is pressed and racked, it undergoes temperature-controlled fermentation in stainless steel vats. 100% Malolactic Fermentation.

INTERESTING FACT: Within a natural isosceles triangle formed by Mâcon in the south, Tournos in the east, and Cluny in the west, the noble and eminently Burgundian chardonnay grape reigns as absolute monarch. This is the southern part of the world-famous wine province of Burgundy, with its gently rolling hills and lush vineyards. The white wines known as Mâcon-Villages come from some 40 different villages that lie to the north and west of Mâcon and the tranquil Saône river. Hillside slopes provide ideal exposure to the sun, also providing excellent ventilation and drainage.

FAMILY: The owners of Domaine Les Chenevières, the Lenoir family, have lived and worked in Saint Maurice de Satonnay for several generations. Part of their traditional Mâcon-style home was built over 300 years ago. The duties of winemaker have been passed from father to son in their family for five generations. This property magnifies the Chardonnay grape and produces a superb Mâcon-Villages, marked by its aromatic complexity and exceptional minerality.

PRODUCER: Domaine Les Chenevières

REGION: Mâcon-Villages

GRAPE(S): 100% Chardonnay

SKU: GDMVDC227

ALCOHOL: 13%

TOTAL ACIDITY: 5.66 G/L

RESIDUAL SUGAR: 1.3 G/L

pH: 3.36