

# LES GRANDS CRUS BLANCS

## MAÇON-VINZELLES

### Story

This wine is produced by the 'Cave des Grands Crus Blancs' which is a group of growers established in 1929 by the merging of two groups from Vinzelles and Loché. Today this cooperative owns over 330 acres of vineyards in the Maconnais comprising the appellations of Macon Loché, Macon Vinzelles, Macon Chaintré, Pouilly Loché and Pouilly Vinzelles. It has built up a strong reputation in the area and most of its production is sold on the premises.

### Grape varieties

Chardonnay 100%

### Terroir

Vinzelles is a village located in the southern part of the Maconnais in the department of Saône and Loire which shares a very steep, east-facing slope of vines with the neighbouring village of Chaintré. The very sunny orientation produces a richer and more exotic style of wine than those from Loché or Chaintré. The appellation was created in 1937.

Soils: Clay, limestone.

Sustainable farming. Estate: 35 acres.

Vines of 20-30 years old.

### Winemaking

Grapes are harvested at optimum maturity and then go through a gentle pneumatic press. The wine is then vinified in stainless steel tanks before the juice undergoes partial malo-lactic fermentation. The wine is then aged in stainless steel tanks for a period of 6 months before being bottled and sold.

### Tasting notes

Color: Pale gold. Bouquet: Intense with notes of peach, pear and apricots. Taste: Dry and round with aromas of white stone fruit and exotic fruit.

### Pairing suggestions

Pairs well with light appetizers, grilled fish, poultry and many varieties of goat cheese.

