FAMILLE PERRACHON

MACON VILLAGES - VIEILLES VIGNES

Story

The Perrachon family settled in Juliénas in 1601 and have been making wine at La Bottière estate since 1877. Today the winery is run by 6th & 7th generation Perrachons, Martine & Laurent, and their sons Maxime & Adrien. They continue the work of their ancestors, with 34 hectares of vines in 7 Beaujolais appellations: Beaujolais Villages, Juliénas, Morgon, Moulin à Vent, Fleurie, Chenas and most recently Saint-Amour. In addition, they make a small amount of wine from the Mâconnais, notably Pouilly Fuisée, Macon Villages and Crémant de Bourgogne. Their plans for the future, are to eliminate any use of chemical products, reduce intervention in the vineyards and continue to be ambassadors for Beaujolais Crus and their new parcel focused cuvées.

Farming philosophy: Sustainable farming with organic processes

Vineyard Information

Grape varieties: 100% Chardonnay

Plot size: 4ha (9.88 acres)

Location: Blend of different villages from the Mâcconnais; Chaintré,

Fuissé, Azé, Verzé

Average age of the vines: 50 years

Soils: Limestone, heavy clay from the Jurassic age, schist and

sandstone

FARMING PRACTICES

- Training method : Arcure Mâconnaise arch pruning
- · Ploughing and working the soil between each row
- Cover crops

Winemaking

- · Machine harvested
- · Sorting table in the vineyard
- Light pneumatic press
- · Racking after 24hrs of cold settling
- Long fermentation at low temperature between 16-20°C (61-68°F)
 Full malolactic fermentation
- Aging: 8 months in stainless steal tanks. Final blend before bottling
- · Fined: No
- Filtration: Yes Kielselguhr
- Vegan : Yes
- SO2 total: 80ppm

Tasting notes

A fresh yet layered expression of Chardonnay from old vines in southern Burgundy. Showing ripe orchard fruit—pear, apple, and a touch of peach—framed by citrus zest and a subtle floral lift. The old vines lend extra concentration and a pleasing roundness on the palate, balanced by crisp acidity and a clean, mineral finish



