



## MÂCON-BUSSIÈRES

Le Vieux Puits  
100% Chardonnay

### TERROIR



The terroir of Bussières constitutes the first remarkable escarpment of the southern Mâconnais. This plot of 2.20 hectares is oriented North, North West. The vines flourish on clay-limestone soils.

### VINIFICATION



After being picked in the earliest hours of the day, the berries are slowly and gently crushed in a pneumatic press before being cooled down. The juice is then left to settle and transferred into french oak barrels (50%) and stainless steel tanks (50%) for the alcohol and malolactic fermentations and an ageing on its thinnest lees until next spring.

### TASTING



The wine presents rich and gourmet aromas of vanilla, pear and pineapple as well as white flowers. On the palate, the expression is elegant, pure with a touch of citrus on the finish, all the charm of a great Mâcon. It is an ideal cuvée as an aperitif, it is possible to associate it with a white meat in cream like a veal blanquette, it's also perfect with cheese. Drink between 2 to 5 years.