



Mâcon Rouge 2020 6x75cl

Winemaker Notes

This is a delightful and very fruity example of Mâcon Rouge. An unoaked blend of Pinot and Gamay, which is soft, rounded, smooth and juicy, with light and supple tannins making it very drinkable.

Vineyard

The Mâconnais region of Burgundy is in the Saône et Loire district and next to Beaujolais. The landscape is made up of gently rolling hills and grasslands with mixed cultivation. The slopes become more pronounced to the south.

Winemaking

The wine is vinified in tank and bottled young in order to maintain the fresh style.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted Red Meats

Try with a warm salad with puy lentils base.



Grapes
100% Gamay

Region/Appellation
Côte Chalonnaise

Alcohol by volume
13.00%

Residual Sugar
1.6 g/l

pH
3.47

Total Acidity
5.31 g/l

Drinking Window
2024 - 2026

Tasting Guide



Tasting note printed
24/12/2024