

TERROIRS ET TALENTS

Grapes
100% Chardonnay

Region/Appellation
Mâconnais

Alcohol by volume
13.50%

Drinking Window
2024 - 2026

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
27/09/2024

Mâcon-Péronne 2022 6x75cl

Winemaker Notes

Round, fruity and floral, developing particular nuances to different soils. Approachable and impressive - the perfect aperitif.

Vineyard

35 acres of vineyards surrounding the Château de la Tour Penet and owned by the Ferret family.

Winemaking

Grapes are crushed and pressed to extract must, they are then fermented at controlled low temperatures. Aged on lees and bottled after 6-8 months.

Vintage

The 2022 vintage was small but excellent. A cold, dry winter and frost in April, but a warm May ensured successful flowering and fruit set.

Food match

Grilled and Roasted White Meats

Try with a goats cheese and caramelised onion tart.

