

# TERROIRS ET TALENTS

Grapes  
100% Chardonnay

Region/Appellation  
Mâconnais

Alcohol by volume  
13.50%

Drinking Window  
2024 - 2026

Tasting Guide



Tasting note printed  
16/11/2024

## 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.

