

Nicolas Potel

MÂCON-VILLAGES

Area of Production: The Macon is located in southern Burgundy, stretching from Tournus to Saône et Loire. The appellation covers nearly 8,650 acres and is dedicated to the growth and production of white wines such as Macon-Villages, Saint-Véran, Pouilly Fuissé and Pouilly Vinzelles.

Varietal: Chardonnay

Alcohol: 12.5%

Wine Notes: It is gold color to straw yellow gold with silver reflects. On the nose white roses, verbena, citrus fruits, lemon grass and fennel come through. On the palate, it is crisp and well-balanced, with notes of fresh almonds and honey.

Wine Making Technique: The wine is vinified in stainless steel and then aged in 80% stainless steel and 20% neutral, used oak barrels for 6-9 months. This small amount of oak aging adds texture and complexity to the wine, without producing any overt woody notes or aromas.

Recommended Pairings: It makes a great aperitif but also pairs well with poultry, shellfish, grilled firm-fleshed fish, salads, risottos, sushi and fresh goat cheeses.

Reviews:

91pts - BTI - 2020 vintage

90pts - BTI - 2018 vintage

90pts - BTI - 2017 vintage

UPC Code:

