



# DOMAINE DE CHENEVIÈRES

## MACON VILLAGES

### MONT PELE

Domaine des Chenevières has been exploited for 5 generations of winemakers in love with their land. A wise balance between traditional winemaking methods and new oenological methods (pneumatic press, temperature control during the alcoholic fermentation) allows the Lenoir's to preserve the typicity and the quality of the wines produced in the field. Quality is also obtained by controlling yields to obtain the richest grapes possible. Each plot is vinified tank by tank, which also allows for optimizing the assemblies during bottling. Concerned with the protection of the environment, the domain respects the principles of reasonable agriculture by the maintenance of the grounds and the minimization of the number of treatments used on the vines.



**Appellation**  
AOP Macon Villages

**Region**  
Burgundy

**Varietals**  
Chardonnay

**Wine Color**  
White

**Year of Vine Planting**  
1985

**Terroir**  
Clayey calcareous soils

**Surface Area**  
6.35 hectares

**Yield**  
67 hl/ha

**Hand Harvested**  
Yes

**Vinification**  
Fermentation in temperature-controlled tanks with added yeast. Fermentation lasts 5-6 months revealing a fresh and aromatic wine

**Additional Information**  
The parcel is harvested at 13 degrees potential abv and sorted carefully before pressing occurs. This wine is best drunk between 3-4 years