

Mâcon-Chardonnay

Domaine Thevenard

White Wine - Chardonnay

Our Mâcon-Chardonnay cuvée is a blend of two parcels located in the commune of Chardonnay.

An old vineyard planted on a hillside with white soils and shallow depth. This part will give a lot of character to the cuvée, with volume, richness, and a concentration of ripe fruit.

The second parcel, on the other hand, is a young vineyard on red soils with a slightly deeper profile, which will contribute freshness, vibrancy, and a floral aspect to the wine.

The blending of these two parcels provides a perfect balance and harmony to this Mâcon-Chardonnay.

Age of the vines: 4-60 years

Exposure: South, South-North

Altitude: 250m

Grape variety: Chardonnay

Aging: 5 months in oak barrels and 5 months in tanks

Natural fermentations

Clarification with bentonite clay and light filtration

Work under inert gas with nitrogen, by gravity, and in accordance with lunar cycles.

