Mâcon

Domaine Maurice Lapalus & Fils

White Wine - Chardonnay

CULTURAL PRACTICES:
Certified HVE (High Environmental Value) since 2015. This HVE label is recognition of our work, where environmental respect has long been at the heart of our expertise. We strive to produce better while respecting natural balances.
TERROIR:
Our Mâcon-Pierreclos is produced on very stony clay-limestone soils. The vines are exposed to the southwest on slopes, in very early ripening lieu-dits.
VINIFICATION:
Harvested from 7 hectares. This step, very important, is the culmination of a year of work and various tasks carried out in the vineyards. Our Mâcon-Pierreclos benefits from careful and controlled vinification to allow the terroir to express itself and obtain a clean and precise wine. Pressing is done with whole clusters using a pneumatic press. Vinification temperatures are controlled, and ageing on fine lees takes place. The first bottling occurs in the spring.



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