

Mâcon Pierreclos

Domaine Maurice Lapalus & Fils

Red Wine - Pinot noir

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:

Gamay expresses itself here on a sandy terroir. The wines produced are well-balanced with a very pleasant aromatic side.

VINIFICATION:

Harvested at optimal maturity. The grapes are sorted and destemmed before macerating for six to seven days in tank. This vinification process allows the extraction of color and tannins from our Mâcon-Pierreclos. Temperatures are controlled throughout this process. Our wine is aged for six months in tank before being bottled in the spring.

