

Mâcon-Uchizy "Cuvée Marguerite"

Domaine Thevenard

White Wine - Chardonnay

Our Mâcon-Uchizy 'Marguerite' cuvée is a tribute to my mother and our grandmother Marguerite THEVENARD. A testimony of the love we gave her and the origin of the plots that make up this cuvée. These vines are the fruit of her legacy.

This set of parcels is located on a plateau at 250m altitude on the border of the villages of Uchizy and Chardonnay. They are mostly situated on clay-limestone soils with a predominance of clay.

Vine age: 40-60 years

Exposure: East, North-South

Altitude: 250m

Grape variety: Chardonnay

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

Natural fermentation

Clarification with bentonite clay and light filtration

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

Bottle capacity: 75 cl

Alcohol content: 13.5%

