



*Bertrand's Wines*<sup>TM</sup>

# DOMAINE DE CHENEVIÈRES

## MACON VILLAGES

### VIEILLES VIGNES

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**

Between 1953 and 1987

#### **Terroir**

Clayey calcareous soils  
East and southeast facing  
vineyards

#### **Surface Area**

Parcelles cover 3 different sites: La Guinchette, La Gachette, La Baudenette

#### **Yield**

60 hl/ha

#### **Hand Harvested**

Yes

#### **Vinification**

Ferments traditionally in concrete tanks that allows the wine to have exposure to outside air which allows the yeast to work best. 5-6 month malo-lactic fermentation with added yeast

#### **Additional Information**

The parcel is harvested at 13 degrees potential abv and sorted carefully before pressing occurs. This wine is best drunk between 5-6 years.