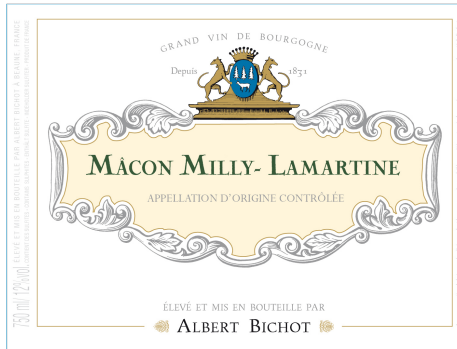


MÂCON MILLY - LAMARTINE

Mâconnais

100 % Chardonnay

AOC Régionale



The vineyard:
 Sandstone, marl and clay
 overlying limestone subsoil

Vinification:
 Oak barrels (20%) and
 Temperature-controlled stainless steel tanks
 6 weeks to 2 months

Ageing:
 80 % tanks
 20 % barrels
 8 months

Located to the west of the longest of the limestone secondary mountain ranges that stretch from Tournus in the north to Fuissé in the south, the vineyards of Milly-Lamartine cover the Mâconnais region's last west-facing slopes. They are unique in that they are influenced by the cool temperatures of the first heights of the Upper Mâconnais micro-region, at altitudes ranging between 290 and nearly 400 metres. The vines are planted in rather diverse types of soil depending on the plot (limestone, clay, marls). Exposure on the hillside also varies, ranging from northeast for the cooler slopes to southwest for the sunniest.

The name Lamartine was added to the name of the village of Milly in 1902 in homage to the famous poet, Alphonse de Lamartine, who was once mayor of the village and owned an estate there.

Tasting notes

This Mâcon Milly-Lamartine features beautiful, brilliant golden yellow colour. The nose is all freshness, though complex and redolent of aromas of gunflint and menthol, which are underpinned by notes of peach and apricot. On the palate, fullness and complexity are enhanced by a refreshing finish that is characteristic of this higher-altitude terroir.

Food/wine pairing

Serve with shellfish and crustaceans as well as white meats or full-flavoured cheeses.

Serving and cellaring

Serve between 10 and 12°C. (50°F - 54°F).

May be enjoyed now or cellared for 2 to 3 years.

