



## TECHNICAL DATA SHEET MACON VINZELLES " LES MORANDES "



Mâcon-Vinzelles is an extension of the classified vines in Mâcon-Loché, to the north, and Mâcon-Chaintré, to the south. Overlooking the Saône valley corridor, Vinzelles has a telling etymology: vincella, in Latin, refers to the small vine. Small plot in the heart of the appellation, on a beautiful clay-limestone terroir, is characterised on the palate by its generous fruitiness, but remains balanced due to its light acidity.

*HVE level 3 certification since the 2018 harvest.*

**Appellation :** Mâcon Vinzelles " Les Morandes ".

**Soil type :** Limestone clay

**Grape variety :** Chardonnay

**Surface area:** 0.29 Hectares

**Average age of the vines:** 15 years

**Harvesting method:** harvesting machine

**Method of vinification:** stainless steel vat at low temperature to bring out the fruity aromas.

Sulphur-free vinification

**Maturing method:** 8 months on the lees

**Tasting :** Our Mâcon-Vinzelles "Les Morandes" is characterised by its generous fruitiness (yellow-fleshed stone fruits such as vine peaches and apricots) and its notes of tart confectionery. On the palate, it is full-bodied, but remains balanced due to its light acidity.