



Philippe
Charmond

MÂCON-VERGISSON

Type of wine : Dry white wine

Grape Variety : Chardonnay

Yield and density : Yields are 60hl hectares, there are 8,000 hectares.

Age of the vine : 35-year-old.

Terroir and locations : Calcareous clay soil, situated in altitude on the south-west slope of Vergisson.

Cultivation Mode : traditional ground-working, maintenance of the road/row. Phytosanitary treatment mainly sulfur and copper, and also seaweed.

Grape harvest : Manual grape harvest.

Fermentation : Fermentation in barrels for one month, assembled is done one month before the putting in bottles.

Aging : aging on fine lees.

Tasting :

The smell is rather subtle, mixing at the same time a fine roasting and notes of dried fruits and flowers with a saline background.

The attack is very tense, and saline. The wine follows a sensation of roundness with a touch of fresh butter with a taste of hazelnut at the end.

Food and wine : Fishes, seafood, and refined cheeses.