



Philippe  
Charmond

## MÂCON-VERZE

**Type of wine** : Dry white wine

**Grape Variety** : Chardonnay

**Yield and density** : Yields are 60hl to 68 hectares.

**Age of the vine** : from 17-year-old to 25-year-old.

**Terroir and locations** : Clay loam soils with a sandy orientation to the south.  
Slope is 15% to 25% with a 250 altitude.

**Cultivation Mode** : Reasoned control, traditional weeding, ground working.  
Phytosanitary treatment mainly composed of sulfur and copper 800g/ha and also seaweed.

**Grape harvest** : Manual grape harvest and utilization of a machine in order to pick whole bunches.

**Fermentation** : Vine preparation in enameled vats, aging on fine lees.

**Tasting** :

This wine has a bright pale gold color.

It has an Intense smell with mixed notes of dried fruits and citrus on a mineral background.

For the taste, the attack is quite round; continues on a more tense and compact. The final note is grapefruit and pear zest.

**Food and wine** : Can be perfectly mixed with grilled lobsters, or even pan-fried Saint-Jacques.