



Domaine Guillemin Stéphane & Lucie

Clos De Pize

Mâcon-Verzé - White 2016

Region :	Bourgogne
Appellation :	Mâcon-Verzé
Cuvée :	Clos de Pize
Color :	White
Vintage :	2016
Grapes :	Chardonnay (100%)
Alcoholic degree :	13 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Mechanical harvesting.

Temperature-controlled fermentation, Malolactic fermentation, Traditional vinification, Pressurage direct, Débourage.

Ageing in temperature-controlled stainless steel vats, Fining, Light filtering, Ageing on the lees.



TASTING

APPEARANCE : Gold colour, Brilliant, greenish-gold highlights.

NOSE : Light, acacia aromas, rose aromas, citronella aromas, citrus aromas, grapefruit aromas.

PALATE : Fruity, quaffable, fennel hints, quince hints, fresh tannin, round.



SERVING

SERVING TEMPERATURE : Between 10° and 12°

AGING : Ageing from 2017 to 2020



FOOD MATCHES : For the aperitif, Burgundy style snails, Parsley ham, Grilled fish, Goats cheese

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