



Domaine Guillemin Stéphane Et Lucie

Clos De Pize

Mâcon-Verzé White 2017

Region :	Bourgogne
Name :	Mâcon-Verzé
Cuvée :	Clos de Pize
Color :	White
Vintage :	2017
Grape varieties :	Chardonnay (100%)
Alcohol :	13 %
Capacity :	75 cl
Allergens :	Sulphites, Sulphur dioxide



ELABORATION

Sustainable viticulture.

Mechanical harvesting.

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

Ageing in temperature-controlled stainless steel vats, Fining, Light filtering, 1 +1 corks, Ageing on the lees. Sols argilo-calcaires.



TASTING

EYE : Gold colour, Brilliant, golden yellow highlights.

NOSE : Aromatic, fruity, fruit jam aromas, arômes de fruits mûrs.

MOUTH : Aromatic, generous, full-bodied, quince hints, fruit jam hints, slightly mineral, good length.



SERVICE

OPERATING TEMPERATURE : Between 10° and 12°.

GUARD : To be consumed between 2018 and 2022



FOOD AND WINE PAIRING : For the aperitif, Burgundy style snails, Parsley ham, Grilled fish, Goats cheese



AWARDS

Concours des grands vins de France de Mâcon 2019 : Gold medal

Distinction Saint Vincent des Vins de Mâcon 2019 : Quoted Wine

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