



Domaine Guillemin Stéphane & Lucie

Vigne De Mortier

Mâcon-Péronne - White 2015

Region :	Bourgogne
Appellation :	Mâcon-Péronne
Cuvée :	Vigne de Mortier
Color :	White
Vintage :	2015
Grapes :	Chardonnay (100%)
Alcoholic degree :	15 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Mechanical harvesting.

Temperature-controlled fermentation in stainless steel vats, Malolactic fermentation, Traditional vinification, Pressurage direct, Débourage.

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



TASTING

APPEARANCE : Golden yellow colour, Brilliant, green highlights.

NOSE : Intense, rose aromas, orange aromas, mirabelle plum aromas.

PALATE : Fresh, powerful, suave, lychee hints, mango hints, orange hints, good length.



SERVING

SERVING TEMPERATURE : Between 11° and 12°

AGING : Ageing from 2017 to 2021



FOOD MATCHES : Seafood and shellfish, Fish in a sauce, White meat in a sauce, Poultry, Blanquette of veal



REWARDS & RATINGS

Le guide Hachette des vins 2018 : Quoted Wine

Concours des grands vins de France de Mâcon 2017 : Bronze medal

Concours de la St Vincent de Mâcon 2017 : Gold medal

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