

MÂCON VILLAGES 2023



UPC# 0 89832 92077 9
12pk | 750ml



A GREAT FAMILY TRADITION

Our traditional family-owned Wine House is located in the beautiful village of Santenay in the south of the Cote de Beaune since 1860. The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations. Since then, we have sourced grapes and aged wines amongst the best climates of Burgundy with the aim to honor the Burgundian terroir expression.

VITICULTURAL The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations since 1860. Whether they are regional appellations or Grand Crus, the firm remains equally exacting in terms of vine tending techniques, grape quality, vinification and maturing; always aiming at getting the very best from each terroir.

VINIFICATION The grapes are pressed and the juice is clarified at low temperature to preserve its freshness. The wine is then aged on fine lees for several months before being quickly bottled to “lock in the fruit,” the greatest attribute of Macon-Villages Chardonnay.

APPELLATION: AOC Mâcon Villages

VARIETAL: 100% Chardonnay

AGEING POTENTIAL: 3-5 years

ALCOHOL: 13%

COLOR: Pale golden color

AROMA: The discreet nose opens with notes of citrus and white fruits such as peach.

FLAVOR: Fresh and balanced on the palate.

FOOD PAIRING: Roasted fish, sea food and softer cheese.

