

Louis Chevallier

TECHNICAL INFORMATION SHEET



Wine Name Maçon Blanc Village

Vintage 2010

Appellation Maçon Blanc Villages

Blend 100% Chardonnay

Origin of grapes Sourced from Charnay and Pierreclos 35 years old vines

Treatments in vineyard Anti mildew and rot

Farming techniques *Pruning Maconnais 'queue'*

Date of Harvest September 20th

Method of Harvest Hand

Method of Pressing Pneumatic

Pre-fermentation techniques Stainless steel tank

Length of maceration No maceration

Fermentation Vessel 20 to 30 days

Malolactic Fermentation Yes

Period of contact with fine lees 8 months

Yeasts Dry active

Vinification method Pressing, washing and setting in fermentation

Filtration and fining methods Tangential filtration and Bentonite for fining

pH Level 3.34

Alcohol 12.50%

Residual Sugar 1.6 g/L

Time of ageing 6 to 8 months

Size of Barrels Stainless steel

Percentage of new barrels None

Barrel details None

Length of time in bottle before release 2 months

Number of bottles produced 50,000

Tasting Notes

- Yellow color with green tints
- A fresh straightforward bouquet blending notes of honeysuckle, fresh almonds and honey aromas
- The immediate impression on the palate is lots of direct freshness and a mineral aspect that reveals itself at the finish
- Serve at around 12-14 °C
- This wine can be consumed now or stored in a cellar for the next 4 years