

En l'Aubraine - Monopole 2023



Appellation : Mâcon Villages AOC

Grape Variety : Chardonnay

Alcohol : 12.5 %

Terroir : Parcel Monopoly - Clay-Limestone

Age of vines : Young vines aged 6 to 10 years planted on old limestone meadows, facing WEST and SOUTH.

Cultivation method : Vines worked in organic farming (certified by ECOCERT), plowed by horse, Guyot Poussard pruning, manual harvest.

Vinification : Direct pressing, natural fermentation, native yeasts, aging for 10 months on lees in stainless steel vats. Unfiltered, unfined wine and bottled by us by gravity.

Number of bottles : 7758 bottles of 75cl and 70 magnums.

Millésime 2023 :

– Fermentation malolactique : Oui

– Levures : Indigènes

– Alcool : 12%

– Détails du vieillissement : 9 mois en cuve inox

– Sulfites ajouté : 49 mg/L

– pH: 3.24

– Acidité : 3.82

– Date de mise en bouteille: 01/07/2024

– 7758 bottles of 75cl et 70 magnums

– Certification ECOCERT : Agriculture Biologique