

Sur le Four - Vieilles Vignes 2023



Appellation : Mâcon Villages AOC

Grape Variety : Chardonnay

Alcohol : 12.5 %

Terroir : Silty clay of red earth.

Age of vines : 35 years on average

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 45% in demi muid and 55% in stainless steel vats. Unfiltered, unfined wine and bottled by us.

Number of bottles : 3610 bottles of 75 cl and 100 magnums.

Millésime 2023 :

– Fermentation malolactique : Oui

– Levures : Indigènes

– Alcool : 12.5%

– Détails du vieillissement : 10 mois, 50% en demi muids (450l) et 50% en cuve inox.

– Sulfites ajouté : 18 mg/L

– pH: 3.18

– Acidité : 4.25

– Date de mise en bouteille: 01/09/2024

– 3610 bottles of 75cl et 100 magnum

– Certification ECOCERT : Agriculture Biologique