

# Vins Auvigue

## MÂCON-VILLAGES

### MOULIN DU PONT

**GRAPE VARIETY:** 100% Chardonnay

**ORIGIN:** Villages of Chaintré & Milly Lamartine

**SOIL:** Sedimentary rocks from the Cretaceous period, clayey limestone

**VINIFICATION:** Made from grapes bought from local wine growers, the clusters are pneumatically pressed and the juice statically settled over a 12 hours period. The clear juices are then transferred to stainless steel containers for alcoholic et malolactic fermentation under temperature control.

After fermentation, the wines are kept in stainless steel until springtime.

Bottling in the spring for maximum freshness and vitality.

**TASTING NOTES:** A pure expression of the Chardonnay grape on a limestone soil. Hints of under-growth and hazelnut, slightly buttery with a generously round, acidic finish.

