

Mâcon-Villages 2016

Mâconnais, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	Jean-Christophe Perraud
Closure	Agglomerated Cork
ABV	12.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Until 2005, the Perraud family was one of many making their living from growing grapes for the local cooperative. Encouraged by his parents, Jean-Christophe Perraud, then 24, began to make and bottle wine from the family's 35 hectares of Bourgogne, Mâcon and Saint-Véran vineyards and sold them on the local market until 2009. Produced from what the Perrauds describe as 'young vines' (both the Chardonnay and the Aligoté are between 20-25 years old), the wines show remarkable elegance, purity and complexity at modest price tags. Domaine Perraud is a fine example of a young vigneron striking out on his own with the family's vineyards to create what will soon be one of the Mâconnais' most respected domaines.

VINEYARDS

Fruit for the Macon Villages is all grown in the Perraud's own vineyards in the communes or Villages of La Roche Vineuse, Verzé, Hurigny and Salornay sur Guy. The distinctive clay and chalk soils give extra power and richness to the otherwise elegant, aromatic palate (the white-chalk pebbles absorb sun during the day, and reflect it during the night to extend ripening). The grapes were machine harvested in the cool of early morning. This ensured a quick turnaround so that the precious melon and citrus characters were kept intact without danger of oxidation.

VINTAGE

Burgundy was struck this year with damaging hailstorms and frost which meant that yields were down across the entire region, by as much as 50% in the case of Chablis. However, what remains is considered good quality in a classic style, with good balance between acid, alcohol, body and fruit concentration. The 2016 vintage is fresh, lively and well balanced.

VINIFICATION

Winemaking was kept as natural as possible, with wild yeasts used for fermentation. Malolactic fermentation was allowed to take place in order to encourage a round, supple feel. The wine rested for six months on its lees to encourage complexity before blending and then bottling.

TASTING NOTES

This wine is bright yellow in colour with perfumed white flowers and stone fruit on the nose. The palate is medium to full bodied, with lively citrus acidity and flavours of fruit salad including melon, peach and a hint of pineapple. The finish is minerally and long with the fresh acidity nicely balancing the full fruit.