

## PRODUCT SHEET

## MÂCON ROSÉ

- History

PARCEL OF 20 ARES LOCATED ON THE TOWNSHIP OF HURIGNY, PLANTED IN THE 1970s. FIRST VINTAGE IN 2021

Terroir

CLAY-LIMESTONE SOIL EAST/WEST EXPOSURE

Grape varieties 100% GAMAY

Viticulture -

THE GRASSING BETWEEN THE VINES IS CONTROLLED. THE AGRICULTURAL PRACTICES PRESERVE THE NATURAL ECOSYSTEM: HEV (OR HVE IN FRENCH) LEVEL 3. EARLY HARVEST WITH AVERAGE MATURITY TO KEEP A MAXIMUM OF FRESHNESS. THE AVERAGE YIELD IS 64HL PER HECTARE.



## Vinification -

DIRECT PRESSING, LOW TEMPERATURE FERMENTATION.

RAPID MATURATION OF ABOUT 3 MONTHS - EARLY BOTTLING.

MODERATE SULPHITING (BIO PROTECTION).

Annual production

APPROXIMATELY 2,000 BOTTLES (75cL)

- Tasting

BRIGHT COLOR, CORAL PINK

AMYLIC, PEACH AND LYCHEE

REFRESHING, TANGY AND BALANCED

Ageing potential

Serving temperature

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