DOMAINE CROIX D'ARBUSSIN

PRODUCT SHEET

MÂCON ROUGE

- History

PLOT OF 50 ARES LOCATED IN THE COMMUNE OF IGÉ. PLANTED IN THE 1990S. FIRST VINTAGE IN 2021.

- Terroir -

CLAY-LIMESTONE SOIL. EAST/WEST EXPOSURE

Grape varieties

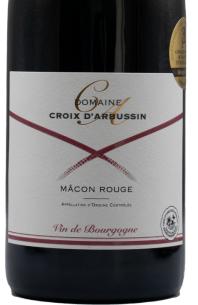
100% GAMAY

Viticulture -

GRASS COVER BETWEEN THE VINES IS CONTROLLED. THE AGRICULTURAL PRACTICES PRESERVE THE NATURAL ECOSYSTEM: HEV LEVEL 3. THE AVERAGE YIELD IS 64HL PER HECTARE.

Annual production

APPROXIMATELY 2,000 BOTTLES (75CL)



Vinification

MECHANICAL HARVESTING. 100% DE-STEMMING. VATTING TIME OF 5 TO 8 DAYS.

Tasting

DEEP AND BRIGHT GARNET 🔘 RED, WITH PURPLE HIGHLIGHTS

INTENSE AND FRUITY, BLACK

CHERRIES AND JUICY WITH SUBTLE LICORICE NOTES.

AMPLE ON THE ATTACK, YOU WILL BE PLEASANTLY SUPRISED BY THE POWER AND $\mathfrak{S}_{\mathsf{volume}}$ in the mouth. SUN-DRENCHED FRUITS, WITH A SLIGHLTY SPICY FINISH.

Ageing potential -1 to 3 years

Serving temperature

16 TO 18°C

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