

DOMAINE CROIX D'ARBUSSIN

PRODUCT SHEET

MÂCON IGÉ "SOUS LA ROCHE"

- History -

SELECTION OF 76 ARES PARCELS
LOCATED IN THE TOWNSHIP OF IGÉ.
PLANTED IN THE 1940S, 1950S AND
1970S.
FIRST VINTAGE IN 2022.

- Terroir -

LIMESTONE SOIL AND SILICEOUS
SUBSOIL.
WEST/NORTHWEST EXPOSURE

- Grape varieties -

100% CHARDONNAY

- Viticulture -

THE GRASS COVER BETWEEN THE
VINES IS CONTROLLED.
THE AGRICULTURAL PRACTICES
PRESERVE THE NATURAL
ECOSYSTEM: HEV LEVEL 3.
THE AVERAGE YIELD IS 66HL PER
HECTARE.

- Annual production -

APPROXIMATELY 7,000 BOTTLES
(75CL)



- Vinification -

THE GRAPES ARE HARVESTED
MECHANICALLY WHEN THEY HAVE
REACHED THEIR OPTIMUM
MATURITY.
TRADITIONAL VINIFICATION ON FINE
LEES IN STAINLESS STEEL VATS FOR
6 TO 8 MONTHS.
MODERATE SULPHITING.

- Tasting -

PALE GOLD COLOUR WITH
HIGHLIGHTS, GLOSSY AND
LIMPID
COMPLEX, WITH NOTES OF
CITRUS AND RIPE FRUITS
(APRICOT), WITH A FLORAL
TOUCH (LILAC, ACACIA TREE).
GENEROUS (VERY ROUND),
WITH A BEAUTIFUL
AROMATIC RICHNESS
(IDENTICAL TO THE NOSE,
WITH CITRUS FRUITS AND
APRICOT NOTES), UNCTUOUS,
BALANCED AND PERSISTENT.

- Ageing potential -

2 TO 4 YEARS

- Serving temperature -

12 TO 14°C

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