

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)

- *Food and Wine Pairings* -

POULTRY, FISH, GOAT CHEESES

- *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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