



# Domaine Papillon-Lavoignat

« *Plaisir Simple* »



## AOC Mâcon-Peronne

Area : 1.5 ha  
Soil type : Clay-Limestone  
Rootstock : 3309 C - SO4 - 101.14

Mode of Cultivation : Conversion Bio, organic fertilisation, grassing, Mechanical soil work, single and double guyot pruning.

Plantation Density : 7500 – 8000 Ft/ha  
Average Vine Age : 50-60 years  
Grape varieties : Chardonnay 100%

Vinification and ageing : Mechanical harvesting, direct pressing and cooling of the must in thermo-regulated vats at about 15-16°C. Settling then alcoholic and malolactic fermentation in stainless steel tanks kept at the same temperature. Breeding is done in the same container on lees for 6 months.

Serving Tips : Serving temperature between 10 and 14°C. Serve as an aperitif, on a seafood platter, on light meat...

Tasting Notes : Bright yellow color, clear, nice harmonious nose. Sharp attack in the mouth, balance between acidity, fruit and flower, as well as light citrus notes.