



Domaine Papillon-Lavoignat

« Les Quartiers »



AOC Mâcon-Peronne 2020

<u>Area :</u>	0.6 ha
<u>Soil type :</u>	Clay-Limestone
<u>Rootstock :</u>	3309 C - SO4 - 101.14
<u>Mode of Cultivation :</u>	Conversion Bio, organic fertilisation, grassing, Mechanical soil work, single and double guyot pruning.
<u>Plantation Density :</u>	7500 – 8000 Ft/ha
<u>Average Vine Age :</u>	90-100 years
<u>Grape varieties :</u>	Chardonnay 100%
<u>Vinification and ageing :</u>	Manual harvesting, direct pressing and chilling of the must in thermo-regulated vats at about 15-16°C. Settling then put in oak barrels of 400L and in concrete vats in the shape of «egg». The interest is that the lees are constantly raised by an internal vortex-shaped current. Fermentations will then take place; alcoholic and malolactic. The ageing is done in the same container on the lees for 24 months.
<u>Service Tips :</u>	Serving temperature between 10 and 14°C. To be enjoyed with salmon, seafood, on light meat (rabbit, veal, chicken with white sauce, etc.), snails with bourguignonne...
<u>Tasting Notes :</u>	Pale yellow colour, pleasant nose balanced between fruity material and a sweet and slightly toasted woody, very round. Light attack in the mouth balanced between acidity, the side toast, as well as vine peach.