



Domaine Papillon-Lavoignat

« Les Berthelots »



AOC Mâcon-Peronne

Area : 0.6 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 : 60-70 years
Grape varieties : Chardonnay 100%

Vinification and ageing : Mechanical harvest, direct pressing and cooling of the must in thermo-regulated vats at about 15-16°C. Settling then put in oak barrels where the fermentation will take place; alcoholic and Malolactic. Breeding takes place in the same container on the lees for 12 months.

Service Tips : 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...

Tasting Notes : Pale yellow colour, pleasant nose balanced between the fruity material and a sweet and vanilla oaky. Light attack in the mouth balanced between acidity, the Vanilla side toasted, as well as grape peach.