





DRY AND FRUITY WHITE WINE

Mâcon Azé

TASTING NOTES

Visual: Brilliant gold colour with green glints.

Nose: Fresh and intense bouquet featuring aromas of stone-fruit (peach, apricot)

and nuts (almond, hazelnut).

Palate: Lively in the mouth with subtle, vinous texture. Well balanced thanks to its

natural refreshing quality.

WINE AND FOOD PAIRING

As an aperitif or to accompany dishes such as seafood, grilled fish, fish in sauce, roast poultry or dry cheeses. For family occasions we typically serve it alongside red mullet fillets cooked with fennel.

Serving temperature: 12°C.

WINEMAKING AND MATURING

Grape variety: Chardonnay.

Vinification: Traditional winemaking.

Maturing: In stainless steel tanks in order to bring body.

THE TERROIR

This appellation has its roots in sedimentary soils composed of clay and limestone in Southern Burgundy where we find the legendary landmarks of Solutré Rock and Vergisson Rock. The vineyard slopes face south-southeast.

DID YOU KNOW?

Southern Burgundy bestows the vineyards with a landscape of valleys tinted in sunny colours. Locally born writer and poet Alphonse de Lamartine describes it well; "oh what blissful countryside!". The town of Mâcon is rich in both his history and in winegrowing tradition.



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The legendary little knight character that appears on our bottles and on all our branding truly captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Vins de Bourgogne