



**GEORGES  
DUBŒUF**

# MÂCON-VILLAGES

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. MÂCON-VILLAGES**  
**July 1937**  
**Chardonnay**  
**825 to 990 feet**  
**4,600 acres**  
**Limestone**

## BACKGROUND AND CHARACTER

Within a natural isosceles triangle formed by Mâcon in the south, Tournos in the east and Cluny in the west, the noble and eminently Burgundian chardonnay grape reigns as absolute monarch, due to the chalk-rich soil that is known to give distinction to its white wines. This is the southern part of the world-famous wine province of Burgundy, with its gently rolling hills and lush vineyards so dear to the French romantic poet and statesman Lamartine. The author, born in Mâcon, spent his youth in the picture-book Mâconnais wine village of Milly. It was his love for the young and pretty Elvire that triggered his literary career. During his extremely active life, Lamartine devoted his energies to his dual vocation of poet and political figure. The white wines known as Mâcon-Villages come from some 40 different villages that lie to the north and west of Mâcon and the tranquil Saône river. Hillside slopes provide ideal exposure to the sun, also providing excellent ventilation and drainage. The native chardonnay grapes produce lively and delicate wines oozing with charm, especially in their youth. Whatever the vintage year, they are full of subtle fruit and floral aromas, with a fresh lemony tone. They are enchanting in their simplicity and natural elegance.

## WINE MAKING

HARVESTING – Hand- or (mostly) machine-picked  
TEMPERATURE OF FERMENTATION – 20 to 22°C (68 to 71°F)  
YEASTS – Indigenous  
TANK AGEING – On fine lees

## TASTING NOTES

This Mâcon-Villages sports a very flashy pale gold color with hints of emerald green. Its bouquet suggests complex, subtle aromas of white Spring flowers, such as acacia, lilies and hawthorn, as well as typical citrus notes. On the palate, it expresses the engaging character of chardonnay that wine lovers everywhere have come to appreciate. Almond and hazelnut finish.

## VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.

## TECHNICAL DATA

**Total Acidity**  
3.7 g / 750 mL

**pH**  
3.41

**Alcohol**  
13.0%

**Residual Sugar**  
1.8 g / 750 mL

**Blend**  
100% Chardonnay

## FOOD PAIRINGS

### — Foods —

Poached or a Steamed Fish  
Broiled Seafood  
Goat Cheese  
Mussels

### — Serving Temperature —

Serve Chilled  
54°F (12°C)



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