

TECHNICAL DATA

Alcohol
12.5%

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
Poultry in Sauces
Fish
Goat Cheese

— **Serving Temperature** —
Serve at 53°F

GEORGES
DUBŒUF

DOMAINE LES CHENEVIÈRES

MÂCON-VILLAGES

PROFILE

APPELLATION	A.O.C. MÂCON-VILLAGES
DATE AOC STATUS	1850
SINGLE VARIETAL	Chardonnay
VINEYARD ALTITUDE	820 feet
SURFACE AREA	66 acres
SOIL	Clay and Limestone

BACKGROUND AND CHARACTER

The family that owns “Domaine Les Chenevières” has lived and worked in Saint-Maurice-de-Satonnay for several generations. A portion of the typically Lyonnaise residence was built over 300 years ago. The duties of winemaker have passed from father to son in this family for five generations. This property produces wine typical of the Mâcon-Villages Appellation.

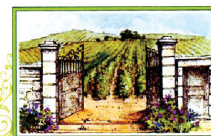
WINE MAKING

TEMPERATURE OF FERMENTATION — 64°F to 68°F
MALOLACTIC FERMENTATION — 100%
TANK AGEING — No

TASTING NOTES

Pale yellow with green highlights; intense and complex nose of white fruits (white peach, pear) and flowers (honeysuckle); nice freshness, good weight, good length. A fine and elegant wine.

DOMAINE LES CHENEVIÈRES



MÂCON-VILLAGES
APPELLATION MÂCON-VILLAGES CONTRÔLÉE
WHITE BURGUNDY WINE
SÉLECTIONNÉ ET MIS EN BOUTEILLE PAR
• GEORGES DUBŒUF •
À F 21520 ROMANÈCHE-THORINS - FRANCE
PRODUCED AND BOTTLED IN FRANCE

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