



**GEORGES  
DUBŒUF**

# DOMAINE LENOIR

MÂCON-VILLAGES

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. MÂCON-VILLAGES**  
**Prior to 1850**  
**Chardonnay**  
**820 feet**  
**66 acres**  
**Clay and Limestone**

## BACKGROUND AND CHARACTER

The family that owns “Domain Lenoir” 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

This Mâcon-Villages Chardonnay is a beautiful pale color. It offers aromas of flowers and dried fruits. It is fruity, with hints of lemon and peach, as well as supple and harmonious in the mouth. This wine is a beautiful Chardonnay with final notes of hazelnut and lime.

## TECHNICAL DATA

**Alcohol**  
12.5%

**Blend**  
100% Chardonnay

## FOOD PAIRINGS

— **Foods** —  
Poultry  
Fish  
Goat Cheese

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



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