

Domaine DU Château de Pierreclos

MAÇON - PIERRECLOS

THE ESTATE: It was in 2008 that Anne-Françoise and Jean-Marie Pidault, winegrowers since 1995, took over the management of this Chateau which is emblematic of Southern Burgundy, located between the Solutré rock and Cluny abbey. It is an estate founded on only the highest degree of excellence and composed of 8 hectares of vines, where the unique Chardonnay grape variety elegantly reveals all the richness and diversity of the terroirs of Pouilly-Fuissé, Saint-Véran, Mâcon-Pierreclos, Mâcon Milly-Lamartine, and Mâcon-Bussière. In 2013, the winemakers made the decision to become a certified organic vineyard to guarantee the authenticity of the terroirs and the purest expression of the wine.

SURFACE AREA: 5 acres. Exposure south and east, at an altitude of 300 m, slope 30%.

VARIETAL BLEND: 100% Chardonnay

THE SOIL: Clay-limestone; assembly of different climates (Champendi, les Brésillons, la Condemine) situated around the Chateau in the village of Pierreclos

THE VINES: The plantation density is 7,500 vinestocks/ha. The average age of the vines is 17 years old.

VINIFICATION: Quality-based pressing with a pneumatic press. Cold static clarification. Vinification in 100% metal tanks. Alcoholic fermentation at low temperature.

AGING: Maturing on fine lees for 9 months. Light filtration before bottling.

TASTING NOTES: An expressive wine, round and fruity. The perfect wine to enjoy with friends!

CELLARING POTENTIAL: 1-3 years

SERVING TEMPERATURE: 10°C

