

MÂCON-VILLAGES

Appellation d'Origine Protégée

Château de Mirande

REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY

Chardonnay

WINEMAKER

Patrice de l'Epine

SOIL

The 40 years old Chardonnay vine grow on clay and chalk soils on the gentle hills which border the Saône Valley between the villages of Lugny and Viré.

VINIFICATION & AGEING

Direct pressuring at the arrival of grapes in the cellar. Aged on fine lees for 6 months.

TASTING NOTES

With its pale yellow color and green reflections, the nose has a ravishing charm: dominated by intense notes of citrus (lemon, grapefruit). It also reveals notes of apple, pear and white flowers. The mouth is beautifully balanced between roundness and a refreshing final vivacity. Delicate spicy, floral and fruity notes persist pleasantly to the finish.

FOOD & WINE PAIRINGS

Lasagna zucchini-goat, duo of wild and smoked salmon, cheese

SERVING TEMPERATURE

from 12 to 14 °C

AGEING POTENTIAL

From 3 to 5 years

ESTATE

This private Domaine is one of the very few properties of this size in the Mâconnais region. It dates back to the 11th century when it was part of the outbuildings of the famous Abbey of Cluny during the Middle Ages. It was purchased after the French Revolution by the de l'Epine family. The domain covers some 62 acres, a third of which containing vines over 40 years old.



Vineyard of Mâcon-Villages

Patrice de l'Epine

Château de Mirande

