

# MÂCON PÉRONNE

BURGUNDY · 100% CHARDONNAY · WHITE



Mâcon-Péronne expresses the generous, luminous character of the Mâconnais terroirs. Stone fruit and citrus are joined by floral notes and a subtle minerality. The palate combines roundness and freshness, with generous body and a well-balanced finish.

**Grape variety**

100% Chardonnay

**Serving temperature**

10 à 12°C

**Harvest**

Hand-harvested

**Colour**

Pale yellow to light gold, bright.

**Cellaring potential**

Up to 5 years

**Nose, Palate**

Melon, pear, lemon, white flowers and fine mineral notes.

**Ageing**

6 months in tank

**Food pairing**

Lobster roll, Roast lemon chicken, Butternut squash ravioli.

