LE GRAND CHENEAU

LE GRAND CHENEAU MACON-VERZE BLANC

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This Wine



TECHNICAL DETAILS

The Estate
Sometimes the best value in Burgundy comes from the most unlikely places. Here we have found a small grower in one of the villages that make up the larger Mâcon Village AOC. This gives us a very consistent wine of impeccable style, finesse and grace that we were looking for.

Wine Making
This is made from 100% Chardonnay that has been fermented at very cool temperatures in stainless-steel tanks. After a brief maceration on the skins—which increases the complexity and enhances the structure of the wine—it is racked and allowed to undergo a slow fermentation. The cellars are very cool and no oak is used in the fermentation or aging, therefore there is no malolactic fermentation.

Food Suggestions
Pairs well with seafood, shellfish, and poultry dishes.

TASTING NOTES

This is made from 100% Chardonnay that has been fermented at very cool temperatures in stainless-steel tanks. Crisp with notes of green apple and citrus fruit which enhance the pure Chardonnay varietal character. It has sparkling clarity and a dry finish that lingers on the palate.

Chardonnay grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: White

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