



# Roche Blanche



## Appellation

At the southern end of the longest range in the Mâconnais region, the Mâcon-Fuissé vineyard lies on both sides of the boundary with Pouilly-Fuissé.

The Mâcon-Fuissé AOP enjoys consistent sunlight throughout the day. Cultivated area: ha.



## Origin

Fully ripe grapes harvested at peak maturity

Exclusively hand-picked Marl-limestone subsoil terroir Manual pruning 100% Chardonnay grape variety



## Vintages & Tasting

Bright, pale golden-yellow robe.

The nose reveals aromas of white flowers, peach, and pear, with a hint of minerality that enhances its character.

Freshness and liveliness are the key words to describe this Mâcon-Fuissé. Its bouquet is fruity with citrus notes, bringing a crisp texture. The finish remains smooth and elegant.



## Food & Wine Pairings

Asparagus with mousseline sauce

Pissaladière with anchovies and sardines Salmon carpaccio with lime



## Aging & Serving

Served between 10 and 12 ° C

Potential aging between 1 and 3 years in the cellar