



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-pickedMarl-limestone subsoil terroirManual pruning100% 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.



Aucoeu

MÂCON-FUISSÉ Roche Blanche

Food & Wine Pairings

Asparagus with mousseline sauce Pissaladière with anchovies and sardinesSalmon carpaccio with lime



Aging & Serving

Served between 10 and 12 ° C Potential aging between 1 and 3 years in the cellar

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