

DOMAINE GUILLOT-BROUX

CLOS DE LA MOLLEPIERRE

Burgundy , France



Availability	Saq +12896650
Human	Emmanuel et Patrice Guillot-Broux
Millésime	2016
Appellation	Mâcon Cruzille AOC
Lieu, Lieux-Dits	Clos de la Mollepierre
Sols	Clay Limestone
Altitude Des Vignes	300 meters above sea level
Orientation	East
Cépages	100% Chardonnay
Viticulture	Certified Organic
Palissage	Cordon Royat
Pi/Hect	10 000 ft/ha
HI/Hect	40 hl/ha
Vendanges	Hand harvested
Vinification	In oak barrels (10% new oak)
Levures	Indigenous
Élevage	11 months in cask, 10% de new oak
Volume D'alcool	13% alc./vol
Sulfites	55 mg/l
Sucre Résiduel	0 g/l
Acidité Totale	5 g/l
Color	Golden straw
Degustation	The nose bears delicate and complex honey nuances, punctuated by a touch of fresh butter. The mouth salivating reflects the vintage by its richness, but the mineral and the beautiful bitter bring balance and persistence. It's well played. (RVF)
Temperature Of Service	12 °C

BOIRES
