

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 Mollepiere

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

Sucré 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