

DOMAINE GUILLOT-BROUX

LES PERRIERES

Burgundy , France



Availability	Private import
Human	Emmanuel et Patrice Guillot-Broux
Millésime	2016
Appellation	Mâcon Cruille AOC
Lieu, Lieux-Dits	Les Perrieres
Sols	Limestone (lause)
Altitude Des Vignes	300 meters above sea level
Orientation	East
Cépages	100% Chardonnay
Viticulture	Certified Organic
Palissage	Cordon Royat
Pi/Hect	9 000 ft/ha
HI/Hect	30-40 hl ha
Vendanges	Hand harvested
Vinification	Stainless steel tanks
Levures	Indigenous
Élevage	11 months in 2-3 wine-old oak casks and 10% new oak.
Volume D'alcool	13% alc./vol
Sulfites	45 mg/l
Sucre Résiduel	0 g/l
Acidité Totale	5 g/l
Color	Golden straw
Degustation	Very generous, this Mâcon is full bodied but the volume is well balanced with a sharp acidity and tension. Very juicy and gourmand
Temperature Of Service	12 °C

BOIRES
