



MAISON  
**Albert Brenot**

DEPUIS 1849



*Regional Appellation Mâcon Villages is only dedicated to White wines. The area is mainly located closed to the town of Mâcon and closed to the well-known appellation Saint-Véran and Pouilly Fuissé. Mâcon Villages wines are part of the sub-area of Burgundy so-called the Maconnais and is situated in the south of Burgundy.*



Chardonnay



Manual grape harvest.  
Wine making under controlled temperatures. Pneumatic press is used and the musts settling in stainless vats.



Maturation in stainless tanks for 8 months in our fresh cellars.



Mainly made up of clay and chalky marls.

## TASTING

This Mâcon Villages proposes a pretty and charming fine nose expressing white flowers and fruity notes. Some interesting aromas of citrus contribute to a very refreshing taste. The mouth is round and delicate with a perfect balance.



To drink now or to keep 2 or 3 years.  
Temperature of service: 13°C.



All the roasted fish, the shells and the shellfish, but also the delicatessen are recommended for this wine which will have also the delicacy to be a nice aperitif appreciated by all.