



RÉSERVE DES ROCHERS

MÂCON-CHAINTRÉ 2016

BACKGROUND

Rochers is named for the famous “Roches” or limestone cliffs of Solutre and Vergisson in Burgundy, France. Founded in 1928 on the site of a Gallo-Roman villa which was one of the most important wine estates in the region, the cellar of Chaintre is one of the oldest in France.

Yields are kept low by a combination of rigorous pruning and maintaining an average vine age of 35 to 40 years. Réserve des Rochers practices sustainable viticulture, without pesticides or herbicides. The vineyards site is second to none, based around the famous Clos Reyssier lieu-dit.

APPELLATION

Mâcon-Chaintre - Burgundy, France

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING & VINTAGE NOTES

Located in the heart of the Maconnais Crus region, Chaintre is predominantly a Jurassic era calcareous limestone base with some clay deposits. Soils are quite stony, with vineyards facing south and east. Classic Burgundian terroir.

Fermented in stainless steel, aged on its lees for a minimum of six months and is bottled without any oak ageing.

TASTING NOTES

Aromas of pear and golden delicious apples mingle with scents of wet stone. Full bodied, this Chardonnay is also fresh, crisp, and clean, with citrus acidity and an edge of minerality to complement its long finish.

Works well with a variety of foods and as an aperitif. It is best accompanied by white fish, pork, and chicken dishes, often with light cream sauces. It also goes well with mild creamy cheeses such as St. Andre or Chaource.

WINEMAKER

Isabelle Adoir-Pécoud

TECHNICAL DATA

Alcohol
13%

