



Wijnfiche

**Domaine Fichet - Cuvée La Cra |
Mâcon Igé
France (BOURGOGNE MACONNAIS) –
2023**

Domain

Dom. Fichet

Domaine Fichet is located in the small village of Igé, in the hamlet of Martoret (south of Burgundy), and covers 19 hectares. The brothers Pierre-Yves and Olivier Fichet come from a family of winegrowers who used to sell their wines to cooperatives. After the crisis of the 1970s, they left the cooperative and have since sold their wines directly on the market. Pierre-Yves is responsible for the vineyard, where he cultivates healthy and ripe grapes in a traditional and meticulous manner. Olivier oversees the vinification process. On the southeast-facing plots with clay and limestone soils, the two main red grape varieties are grown: Pinot Noir and Gamay. On the southwest-facing plots, which receive more sunshine, the white Chardonnay grape is cultivated on a limestone and chalky subsoil. The Fichet brothers were twice named the best young winegrowers of Burgundy.

Vinification

For fermentation, the grape juice is macerated at low temperature for 24 hours. Vinification is carried out 100% in oak barrels, 40% of which are new.

Taste

It displays a golden-yellow color with an oily viscosity. On the nose, it reveals notes of citrus and exotic fruits. On the palate, the wine is rich and smooth, with hints of butter and exotic fruit. Complex and full-bodied, it develops a very long finish after several years of aging.

Food pairing

Cheese - hard | Quiche | Fish - Baked in butter | Lobster - grilled | Meat - white

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 10°

Taste profile: Complex with oak

