



Wijnfiche

**Domaine Fichet – Ch. London | Mâcon
Ig 
France (BOURGOGNE MACONNAIS) –
2022**

Domain

Dom. Fichet

Domain Fichet is located in a small village of Ig  in the hamlet of Martoret (south of Burgundy) and is 19 hectares. The brothers Pierre-Yves and Olivier Fichet are descended from a family of winemakers who sold their wines to cooperatives. After the crisis in the 70s, they left the cooperative and since then have been selling their wines directly on the market. Pierre-Yves is responsible for the vineyard where he grows healthy and ripe grapes in a traditional and meticulous way. Olivier takes on the vinification process. On the Southeast oriented plots on the clay and chalky soil the 2 main red grape varieties are grown, namely Pinot Noir and Gamay. On the Southwest-oriented plots that enjoy more sunshine, the white Chardonnay grape is grown on a chalk-rich and chalky surface. The Fichet brothers have twice been named best young winegrowers in Burgundy.

Vinification

Terroir of clay and limestone. The grapes are mechanically picked, destemmed and sorted. Vinification takes place mainly in inox tanks (90%). The remaining 10% is vinified in oak barrels to add a subtle wood touch to the wine. Fermentation itself takes place in a temperature-controlled environment of 7 C. Finally, the wine is bottled on the estate.

Taste

Pale yellow color. The nose is of the fresh type with exotic fruits (pineapple) but also citrus. On the palate a pure and simple structure, light style with lots of 'Chardonnay' fruit balanced with the wood.

Food pairing

Chicken | Cheese - goat cheese, lukewarm | Scallops - baked

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Round smooth

