



Wijnfiche

Domaine Thibert | Mâcon-Verzé France (BOURGOGNE MACONNAIS) — 2022

Domain

Dom. Thibert

The domain is 22 hectares. The average age of the vines is 40 years. The domain is characterized by a low efficiency, namely 40 to 60 hl / ha. The annual production is 120,000 bottles, with a manual harvest. The semi-continental climate is influenced by the Atlantic Ocean. A spring with regular rain, a long warm sunny summer, a mild autumn and a long cold winter. It can still freeze in early spring. Heavy rain and hail showers can also occur. The calcareous substrate contains marl and clay.

Vinification

This vineyard, located in the village of Verzé, enjoys a gently sloping, well-drained site. The soil consists of dark brown earth over limestone-rich white Jurassic limestone.

Vinification and ageing: 10% of the wine is matured in oak barrels and 90% in stainless steel tanks for a total period of 9 to 11 months. The wine undergoes only light filtration before bottling.

Taste

Pale yellow colour. A refined wine with aromas of ripe citrus fruit and fresh orchard fruit. The palate is rich and rounded, beautifully balanced by a delicate mineral structure.

Food pairing

Salade of artichoke | Cheese - goatcheese, Crottin de Chavignol | Fish - grilled | Escargots |
Aperitif

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8°-10°C

Taste profile: Round smooth

