Wijnfiche

Le Chai Duchet - Mâcon Villages Blanc | Mâcon Villages France (BOURGOGNE) — 2022

Domain

Le Chai Duchet

The Duchet family has owned these vineyards since before the First World War. From 4ha then, the estate grew to 11.5ha now. The vineyards are more than 60 years old, some vines even more than 100 years old. They stretch near Mâcon, southern Burgundy, in Viré.

The estate has an HVE certificate, Haute Valeur Environnementale. This stands for sustainable farming: gentle ploughing to control grass growth, promoting soil life and only carefully treating with natural preparations of e.g. nettle or fern. These measures strengthen the deep root growth and natural defences of the vines.

The geobiological approach can also be seen in the wine cellar, which is isolated with straw; one intervenes only when necessary because the healthy grapes transform themselves into quality wine, so to speak.

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Vinification

The vineyard in Viré is 45 years old and lies east, south-east, overlooking the Mont-Blanc in the distance. On a clay and limestone soil, the chardonnay grows in a continental climate with Mediterranean influences. One works with ploughing of the soil and reasoned use of environmentally friendly treatment products. For this wine, they harvest several plots.
The wine matures for 6 months on its fine lees in stainless steel vats to preserve its freshness and fruity notes.

Taste

Lovely fruit makes for a complex nose, along with buttery notes from aging on its lees. The mouth is nicely oily with rich flavours, apple fruit and a fresh finish.

Food pairing

Asian salade with chicken | Fish - poached with cod | Fish - sea bass | Salad with warm goat cheese

General information

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Sustainable/HVE
Storage (years): + 3-5
Serving temperature: 6-8 °C
Taste profile: Round smooth

