

Mâcon Vergisson

Our Mâcon-Vergisson comes from several vineyards in the higher altitude parts of Vergisson. The nose is characterized by stone fruit, floral notes (lemon blossom) and a hint of butter. On the palate the wine is full of flavour with freshness, almond, caramel, stone fruit, a slightly smoky quality, and a mineral undertone. The finish is long, fresh, powerful, with a pleasant hint of peach and a pleasant bitterness in the aftertaste.

Wine Pairing

This is a wonderful aperitif wine for example with seafood. See also Pouilly-Fuissé. Serve at a temperature of 11 to 13 degrees.

