Mâcon-Fuissé Domaine Auvigue 2022



Region

Côte Chalonnaise lies between the Cote de Beaune to the north and the Mâconnais to the south. Côte Chalonnaise is made up of five communes, from north to south these are Bouzeron, Rully, Mercurey, Givry and Montagny. The Mâconnais is centred around the town of Mâcon and has a warmer climate which is largely due to the hilly topography which leads to lower levels of rainfall but also due to its position south of the Cote d`Or, both of which help ripening conditions in the vineyards and give the richer style found in the Cote Chalonnaise. As is the case across Burgundy, the presence of limestone in the Chalonnaise is vital. The increased minerality it creates in the wines is highly valued and the best vineyard plots are often those with a high content of limestone.

Producer

Jean-Pierre and Michel Auvigue are third generation proprietors at the Moulin du Pont, their winery is a converted mill in the Mâcon region of southern Burgundy. This dynamic family business is a specialist in the wines of Pouilly Fuissé, Saint-Véran and other Mâconnais whites where the chalk and limestone hills give way to the volcanic slopes of Beaujolais to the north of Lyon. Their production is small, but the quality is of the highest level, indeed amongst the top three or four of all producers of Pouilly Fuissé. They are favourites in many of the Michelin starred restaurants in France and have an international reputation.

Tasting Notes

Jean Auvigue is one of the most highly respected specialists of Pouilly in the south of Burgundy. His small domaine produces Mâcon Fuissé of the highest quality with vibrant Chardonnay fruit. The classic terroir, that is unique to these vineyards located below the hill of Solutré, expresses itself beautifully in this elegant wine. The juice is fermented and aged in stainless steel to preserve and promote the delicious ripe flavours of apricot, peach and apple along with a fresh minerality. The malolactic fermentation adds complexity and a beautiful rich creamy texture that is well-known for this style.

Food

The creamy character of Mâconnais wines combines well with fish, snails, poultry and game birds and goose.

Technical Information

Country	France
Region	Burgundy, Maconnais & Chalonnaise
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	Organic practices	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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