# Macon Blanc Villages Domaine de Rochebin 2024




## 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

The Domaine de Rochebin was created in 1921 and is jointly managed by Mickael Marillier, alongside his father Jean-Pierre, and Laurent Chardigny who is the head winemaker and viticulturist. The three men share the same philosophy and approach their work in the aim of producing high quality wines and also following the principles of `reasoned control` for the environment. The estate have now changed their operation under this modern view, now cultivating the vineyard sustainably throughout 50 hectares.

## Tasting Notes

Pale lemon in colour, with citrus and apple notes, a hint of white blossom and faint traces of butter. Apple and citrus predominate on the palate along with a hint of pear, finishing on a lovely streak of steely minerality. A refreshing citric acidity matches the roundness on the palate with fresh fruit flavours lingering on the palate.

## Food

Served chilled as an aperitif with hors d`oeuvres, seafood, grilled fish, white meats and goats cheese salad.

## Technical Information

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

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|---|---|---|
| **Dry/Sweet Style** | Dry | |
| **Alcohol Content** | 12.5% | |
| **Closure Style** | Screw cap | |
| **Organic/Biodynamic** | No | |
| **Allergens** | **Milk:** | No |
| | **Egg:** | No |
| **Vegetarian/Vegan** | **Vegetarian:** | No |
| | **Vegan:** | No |

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