



# DOMAINE GUEUGNON-RÉMOND

## MÂCON-PRISSÉ 2018

### ORIGIN

Burgundy, France

### APPELLATION

Mâcon-Prissé

### VINEYARD

+/- 35-year-old Chardonnay vines planted in clay-limestone soils with southern sun exposure

### BLEND

100% Chardonnay

### FARMING

Sustainable farming practices

### WINEMAKING

Mechanical harvesting, then placed in temperature controlled stainless-steel vats

### AGING

Remains on lees until bottling in April

### TECHNICAL INFORMATION

13.5% Alc. |

Domaine Gueugnon-Rémond's 2018 Mâcon-Prissé is a wine that has a delicious attack in both the nose and palate that explains itself thoroughly. The aromatic nose forshadows the incredibly roundness and fresh fruit found within the palate. Enjoy as an aperitif, or with white meats and fish.

Burgundy's 2018 season began with a mild winter and left into a hot and dry summer. By August, harvest was rushing into view with the vines slowly showing how parched they had become. However, 2018 gave Burgundy historically high yields for their white wines with a sense of charm and balance carrying throughout them all.

These 35-year-old Chardonnay vines are planted in a clay-limestone soil with a southern-sun exposure and are managed with sustainable farming practices only. After harvesting, the fruits are places into temperature controlled stainless steel vats for both maceration and fermentation. When the process is complete, the juice remains on lees until bottling in April.

Established in 1980, the Gueugnon-Rémond family has become a force to be reckoned with... Now, with their second generation of winemakers slowly coming to take over, the 14-hectare vineyard represents the perfect balance of traditional winemaking and representation of the soil.

### ACCOLADES

2018 **This vintage has not yet been rated.**

