



DOMAINE DE LA CROIX SALAIN *Sur la Roche*

Organic wine

Adhering to the charter of
Growers in Sustainable Development

Appellation: Mâcon-Villages (Burgundy)

Terroir: The La Roche plot is located on a clay-limestone plateau that is ideally oriented south/southeast.

Grapes: 100 % Chardonnay

Work: bio-protection work in the cellars: vinified without the addition of sulfur dioxide, from the harvest to the malolactic fermentation, to offer the purest wine possible.

Vinification: in stainless steel thermoregulated vats (constant temperature during vinification 16°-18° C). Systematic malolactic fermentation for maximum aromatic expression.

Aging: on fine lees up until bottling, to preserve the full potential of the wine

Tasting:

Robe Pale yellow color with golden highlights. Intense nose, opening onto ripe fruit (peach, cherry, plum and pineapple). Soft, delicate exotic fruits in the mouth with a citrus-y finish, leaving a feeling of freshness on the palate

Service: Cool (10°-12°C, 50°-54°F)

Food pairing: white meats, aperitif, goat cheese.

Origin:

A small organically run vineyard where vines are grown in accordance with charter of Growers in Sustainable Development. The cuvée Sur La Roche comes from a clay-limestone plot facing south/south-east for maximum sun exposure. Bio-protection work in the cellars enables limiting the addition of sulfur, to offer a wine as pure as possible.

