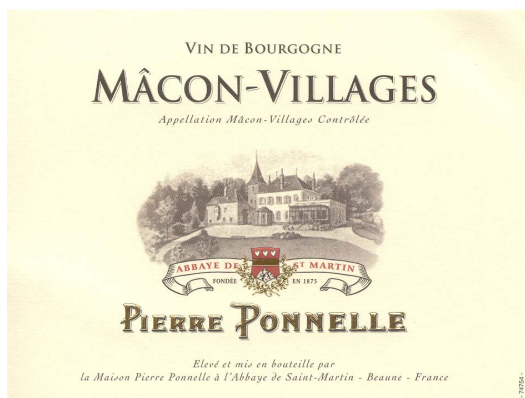




PIERRE PONNELLE

## MÂCON VILLAGES



### TERROIR

The soils are calcareous, clayey and marly. The exposure is from South-West to South-East at an altitude of 250 m up to 350 m. The authorised yield is 68hl/Ha but the real yield was 56hl/Ha. The average age of the vines is 35 years old. Density of planting: 8000 stock/Ha. Pruning: Guyot Simple.

### TASTING

Yellow color with green hues.

The aromas suggest broom, white roses, acacia, honeysuckle, fern, verbena, lemon-grass, and citrus fruits (grapefruit, mandarin oranges).

In the mouth, it has citrus aromas. This wine is fresh as well as dry and well-fruited.

### FOOD MATCHING

With salty foods such as chips, crackers... Poultry or veal in cream sauce.

REGION	Bourgogne
SUB-REGION	Mâconnais
TYPE	AOC
LEVEL	Village
GRAPES	Chardonnay
SERVICE TEMPERATURE	10°C
AGING POTENTIAL	2 years
COLOR	White

Find this wine on our website

[WWW.CVA-BEAUNE.COM](http://WWW.CVA-BEAUNE.COM)

> page [https://www.pierre-ponnelle.com/b/\\_V](https://www.pierre-ponnelle.com/b/_V)

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