



MÂCON-FUISSÉ

GRAPE VARIETY : 100% Chardonnay

LOCATION : Vines planted on the heights of Fuissé

SOIL : Marl and limestone with granite or schist-like stone (the famous blue stones) spalling on red-yellowish soil. Different levels of limestone concentration on some plots.

VINIFICATION : Grapes are purchased and bunches are pressed with a pneumatic press after 24 hours of static must settling. Clear juices are then transferred into stainless steel tanks for temperature-controlled alcoholic and malolactic fermentation. Ageing on fine lees, light filtration and fining, if necessary, prior to bottling.

TASTING : This appellation is produced in low volumes in the village of Fuissé. It expresses the charm of a mineral, round and supple Chardonnay and pairs perfectly with fish.



MAISON AUVIGUE

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