

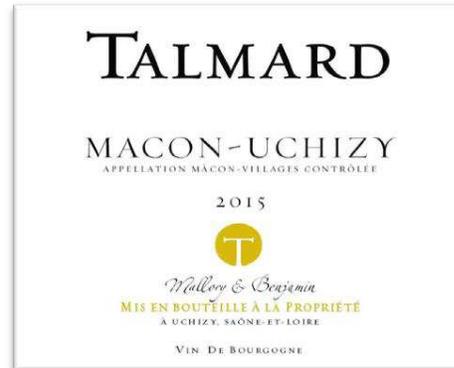
CAVE TALMARD

White

Macon-Uchizy

Technical information

Country: France
Region: Burgundy
Appellation: Macon-Uchizy
Grape Variety : 100% Chardonnay
Terroir : Clay and limestone.
Age of the vines : 30 years



Vinification

Chardonnay grapes are transported in small stainless vats from the vineyard for processing in pneumatic press. Cold press fermentation with natural yeasts lasts between 2-4 months. Only first press juice is used; after fermentation and fining, the wine is bottled immediately so it can be aged before release to keep the freshness and minerality in tact.

Tasting notes

Golden on the eye with green reflections. The nose: expression characterised by minerals notes. The mouth: good acidity and roundedness with minerals, notes of dry fruits and nuttiness. The finish is very clean without bitterness and is full of finesse.

Best to Drink: 2 to 3 years

Wine pairing:

Recommended with fish and cheese. It is excellent as an aperitif.