

VINS AUVIGUE

Macon-Solutre A.O.P.

Moulin du Pont



REGION

France / Bourgogne / Mâconnais

GRAPE VARIETY Chardonnay

OWNER Famille AUVIGUE

ESTATE

Domaine Auvigue faces the majestic Rock of Solutré, in the heart of the Pouilly-Fuissé appellation. Since 1946, the Auvigue family winemaking traditions and expertise have been passed down through the generations. With their rich history, the two brothers Jean-Pierre and Michel are specialists in great Mâconnais white wines. Pioneers in parcel-by-parcel vinification, they produced different cuvées depending on the terroir. They are now passing on their expertise and the estate to their nephew Sylvain.

SOIL & VINEYARD

Clay and limestone around the village of Solutré

VINIFICATION & AGEING

Burgundy method of vinification in stainless steel vats. After fermentation the wine is aged on fine lees for 6 months, which adds complexity.

TASTING NOTES

Citrus fruit notes with a dash of minerality. Fresh in the mouth. Taut and fruity.

FOOD & WINE PAIRINGS

Oysters, shellfish or fresh goat's cheese.

VEGGIE : Aubergine moussaka.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL 1 to 3 years

AWARDS

- 2015 Vintage - 90/100, Wine Spectator Magazine, August 2016
- 2014 Vintage - Special Mention, Hachette Wine Guide 2016
- 2014 Vintage - 15/20, Gerbelle & Maurange Wine Guide 2016



Solutré Vineyard

The Auvigue family

KEY FEATURES

- Small Mâconnais appellation : 33 hectares
- First winemakers to have promoted this appellation
- A premium Mâçon from one of the villages that produces Pouilly-Fuissé

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