

# VINS AUVIGUE

Mâcon-Villages 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 in the village of Chaintré, Loché and Milly-Lamartine.

## 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. It remains in the stainless steel vats until spring, then it is bottled to retain maximum freshness.

## TASTING NOTES

Aromas of white flowers and white fruits with a lovely freshness in the mouth.

## FOOD & WINE PAIRINGS

Aperitif or grilled octopus salad.

VEGGIE : Vegetable terrine with fresh, home-made tomato sauce.

**SERVING TEMPERATURE** from 12 to 14 °C

**AGEING POTENTIAL** 1 to 3 years



Solutré Vineyard

The Auvigue family

## KEY FEATURES

- From the villages of Chaintré, Loché and Milly-Lamartine
- 40-year-old vines on average
- AOP Mâconnais specialist winemaker for 70 years

Vins Auvigue - 71850 Charnay-les-Mâcon - T +33 (0)3.85.34.17.36 - F +33 (0)3.85.34.75.88

[www.terroirs-et-talents.fr](http://www.terroirs-et-talents.fr) - [info@terroirs-et-talents.fr](mailto:info@terroirs-et-talents.fr)