

Les Vignerons des Grandes Vignes

Macon Rouge – 2016

2016 was a vintage that will stay in the memory of burgundy. During the night of April 26th to the 27th a devastating frost destroyed a large part of the harvest already. One month after that, May 27th a cloud of hail came upon Macon and did damage as well. Gladly, despite this hard beginning, the rest of the summer was mild, offering a very good quality to the grapes that were left. In the end, 2016 is one of the shortest vintage of the past 20 Years, but certainly one of the best.



AOC: Mâcon

Category: Regional Appellation

Grapes: 100% Gamay Noir from Mâconnais, South of Burgundy.

Soils & Vineyards: flinty sands and clays, mixed with “chailles” (sandstone pebbles) and granitic soils. Vineyards are situated on steep slopes exposed South-West or South-East.

Winemaking: grapes harvested mechanically at optimal maturity, 100% destemmed, then sorted at the winery. Warm pre-fermentation for 12 to 18 hours in order to obtain proper color and fruit potential. The vat is then cooled before alcoholic fermentation.

Ageing: long maturing on the lees in stainless steel vats, until bottled on demand.

Tasting Notes: bright red wine with purple highlights. Small red and black fruits (gooseberry, strawberry). Fleshy, fruity, joyous and easy to like.

Food Pairing: charcuterie, burgers, tapas, mixed summer salads. Serve at 14°C - 15°C. Enjoy young within 2-3 years.