

Domaine de la Verpaille

Mâcon-Villages Vieilles Vignes



With my wife Estelle, I took over the family estate in Burgundy in 2004 as the third generation of vignerons. We produce exclusively white and organic wines made with Chardonnay grapes. We started organic conversion in 2006. We plow our soils and use only copper and sulfur treatments on our vines. We are very passive in the cellar, allowing a long and slow fermentation with native yeasts, ageing without lees stirring in order to keep a fresh and mineral style.

Grape Variety: 100% Chardonnay

Setting: North of Mâcon near Viré-Clessé

Terroir: Clay-Limestone

Basic Yield: 25hl/ha

Age of Vines: More than 100 years

Production method: Organic farming

Ageing potential: 2-3 years

Tasting

To the eye: pale yellow color, clear and bright

On the nose: aromas of subtle and elegant white flowers

On the palate: beautiful freshness, complimented by citrus notes and a supple texture.

Pair With: seafoods, escargots, salads with fresh goat's cheese

