

Estate de la VERPAILLE

Family estate for 5 generations



Mâcon-Villages Blanc *Bourgogne* - Vieilles Vignes -

Origin

100 year old vines growing on a limestone terroir north of Macon near Vire-Clesse. Bright and floral wine with white fruits notes..

From the vines...

Varietal : 100% Chardonnay.

Vineyard area : 5 acres.

Density of plantation : 2800 vines per acre.

Vine Age : 105 years old.

Plot : « Noiret", "Reine", "Chazelle ».

Soil type : Clay and limestone.

Elevation : 200m.

Exposure : East.

Farming : Organic farming, plowing the soil, only use of copper and sulphure in the vines.

Winemaking : Pressed after a few hours maceration - static must settle for 18 hours – long and slow fermentation at low temperature (16°C) and then malolactic fermentation in tanks on lees.

Aging : Aged for 9 months in stainless steel vats.

Clarification : Light filtration.

... To the glass

Bright yellow robe. The nose is very fresh with some floral and citrus notes and mineral. In the palate, the wine is dense and has a creamy texture with a good acidity and mineral backbone.

Food pairings

Pair with scallops, seafood, fishes, and cheese.

Practical information

- ★ Fruity and savory
- ★ **Aging potential**
0 - 5 years
- ★ **Service**
Drink from 11°C

Annual production : 100 cases



« With my wife Estelle, we took over the family estate in 2004 in Southern Burgundy. My estate exists since 3 generations. We are producing exclusively white and organic wines made with Chardonnay grapes. We started the organic conversion in 2006. We are plowing our soils and only using copper and sulphure in our vines. We are very passive in the cellar by allowing a long and slow fermentation with native yeasts, aging

Estelle et Baptiste PHILIPPE



Artisan-Winemaker :



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12-02-15