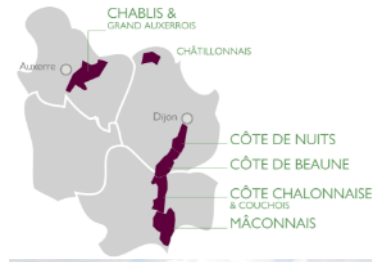




PASCAL BERTHIER "ROXANNE" MÂCON-CHAINTRÉ 2022



Pascal Berthier small 11ha estate is based on the banks of the Saône river, a right tributary of the Rhône, is celebrating his 30th vintage producing Gamay and Chardonnay. Farmer first, Pascal meticulous work in the vineyard to optimize the fruit ripeness is showing into the bottle.

Mâcon-Chaintré is, with its 55ha and 3 villages only allowed in the production, the most confidential of the Villages appellations of the Mâconnais. Bordering the Pouilly-Fuissé & Saint Véran prestigious area to the extreme south of the region, it benefits from a warmer climate combined with higher altitude than its northern counterpart of Viré-Clessé for example. The Terroir here is very homogenous and the vines grow on tender south-facing slopes made of rockslides from the Bajocien combined with clay.

Pascal's approach to the winemaking is very minimalist letting the Terroir and the quality of his grapes speak for themselves.

SOIL TYPE _____

Clay and limestone rockslides from the Bajocien. 2.10ha on three lieu-dit "Les Champs Bardes", "En Philibert" & "Les Grandes Terres"

VARIETAL _____

100% Chardonnay – 55 years-old vines

CULTURE _____

Organic practice. Working of the soil under the row. Natural grass cover between the row. No use of pesticide or herbicide. Short pruning to favor low yields.

VINIFICATION _____

Manual harvesting. Direct pressing in pneumatic presses. Cold settling. Fermentation at low temperature with indigenous yeasts in stainless-steel tanks. Partial malolactic fermentation. Ageing of 6 months on fine lees in stainless. Light filtration before bottling.

TASTING NOTES _____

This un-oaked Chardonnay displays all the ripeness of these south-exposed slopes. Ripe stone fruit dominates the pallet with plenty of energy and nice weight. White flower and exotic fruit lingers with a little spice and a touch of smokiness towards the finish. The lovely tension leaves us with an elegant last impression.

