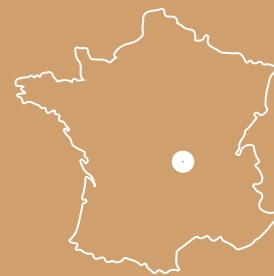


DOMAINE SANGOUARD-GUYOT

# MÂCON - LA ROCHE VINEUSE

"Clos de la Bressande" 2022

BURGUNDY



## IN THE VINEYARD

**Grape variety:** Chardonnay

**Soil:** Limestone clay

**Area:** 1 ha

**Yield 2022:** 58 hL / ha

**Vine's average age:** 35 years old

**Harvesting:** manual

Enclosure:  
Cork

Total acidity:  
4.14 g/L

Residual sugars:  
2.12 g/L

PH: 3.16



## IN THE WINERY

**Press:** whole crop pneumatic pressing

**Vinification:** in thermo-regulated stainless steel tanks

**Ageing:** 7 months in thermo-regulated stainless steel tanks

**Bottling:** May 2023

**Bottle production:** 8 050 bottles



## IN THE GLASS

**Tasting notes:** It's a very refreshing wine, with white flowers aromas, and fruity notes (peach). Easy drinking wine, ideal to share with friends anytime!

**Best drinking:** up to 3 years

**Service:** 12°C

**Wine and food pairing:** This Mâcon would perfectly suit a light aperitif, a cheese board, white meat or nice fishes on the barbecue.



Domaine Sangouard-Guyot

☎ .03 85 35.89 45

✉ domaine@sangouard-guyot.fr

📍 802, Route de Pierreclos 71960 Vergisson