

# Domaine Cheveau



## Mâcon-Chaintré Le Clos



### At a Glance:

- **Appellation:** AOC Mâcon-Chaintré
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 3 parcels within the Clos lieu-dit in Chaintré, the southernmost village in the Mâconnais. Two parcels are on a south-facing slope, and the third is on the plain.
- **Soil Types and Compositions:** Limestone-clay and stones deposited from the top of the area's limestone slopes
- **Vine Age, Training, and Density:** Trained in Guyot and 25 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 11 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with diatomaceous earth, plate filtration
- **Sulfur:** Applied at harvest and during élevage, with at most 25 mg/l free, 60 mg/l total

### In The Glass:

The Macon-Chaintré Le Clos is consistently marked by notes of citrus fruits (lemon, orange, grapefruit) with a lively acidity, fruit blossom aromas and excellent balance.