

Domaine Cheveau



Mâcon-Fuissé Les Grandes Bruyères



At a Glance:

- **Appellation:** AOC Mâcon-Fuissé
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the north-facing Grandes Bruyères lieu-dit near the commune of Fuissé
- **Soil Types and Compositions:** Volcanic Rhyolite tuff
- **Vine Age, Training, and Density:** Trained in Guyot and 40 years old
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral oak foudre
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre following alcoholic fermentation
- **Élevage:** 11 months in neutral oak foudre
- **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:

A parcel on the geological border between the Beaujolais and Mâconnais, this site's volcanic soil gives one of the finest wines of the Mâconnais. Its time in neutral oak foudre allows gentle oxygenation during the wine's élevage without overt oak influence.