

Thévenet & Fils



Mâcon Pierreclos Blanc



At a Glance:

- **Appellation:** AOC Mâcon-Villages
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 15,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Château, Margots, Grands Buys, Bucherate, Champ Montaigne, Tremblay, and La Roche parcels. Parcels are on slopes that face east or west and are all near the village of Pierreclos.
- **Soil Types and Compositions:** 50% of parcels are on sandy-silt atop limestone-clay; 50% are on red, iron-rich limestone-clay.
- **Vine Age, Training, and Density:** Most vines range from 40-60 years, with some above 70 and some young vines under 10.
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Half hand harvested and half machine harvested, usually in late September

In The Cellar:

- **Fermentation:** Following partial destemming wine ferments spontaneously in concrete vats for 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked after alcoholic and malolactic fermentation but remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 6-10 months in concrete vats
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, 25-30 mg/l free

In The Glass:

This is the workhorse wine of the domaine both for the Thevenet family and for us. Light, elegant, and mineral rich, the wine's élevage in concrete rather than oak allows the taster to appreciate the nuance of Mâcon Chardonnay's varietal typicity.