

# MACON UCHIZY APPELLATION

## MÂCON –VILLAGE

### Situation and Climate:

South Burgundy region the village is situated at an altitude of 240 metres the vignards start on the first slope of the Saone valley. This leads to early maturity and a more fruity wine. We have 6 hectares, exposed to the south east with a slight slope. The soil consists of clay and limestone. The vines are about 30 years old.

Most of the supports are arched We also have 1 hectare on limestone to the south at an altitude of 300 m. The vines are about 20years old and the support is flat. We also have 2.5 hectares on limestone and clay at an altitude of 240m with arched support and the vines are 40 years old. The grape type is chardonnay and the yield is heavily restricted. We blend the above to achieve maximum mineral complexity and fruity notes. We produce about 90,000 bottles of Macon Uchizy.

### The Climate

The climate of our region is continental with hard winters. Burgundy vineyards have a south east orientation with slopes between 100 and 400 m. They have good protection from frost and the vineyards are protected from west winds and exposed to every possible ray of sunshine. The hot summers and dry autumns are a favourable element to the maturity of the grapes.

### The award to Maçon-Uchizy

Maçon-Uchizy 2009 was awarded the Gold Medal at the Concours Général Agricole de Paris in 2011  
We are pleased to announce the award to Maçon-Uchizy Blanc 2010. This distinction was given by BIVB (Inter-professional Bureau for Burgundy Wines) on 31<sup>st</sup> January 2012. Out of 1,410 samples presented only 11.7% received the Cave de Prestige 2012 award.

### Technical information

Origin: France  
Grape variety: Chardonnay  
Alcohol: 13 %  
Residual sugar: 2.8g/l  
Acidity : 3,79

### Appearance:

Golden pleasing on the eye with green reflections.  
Nose : Expressive and fine. First nose characterised with minerals notes expressive but elegant.  
Mouth : In the Mouth one notes a good acidity and roundedness. Very good prolonged minerals with light notes of dry fruits and nuts. The mouth finish is very clean with out bitterness and is ful of finesse.  
Serving recommendations : Serve chilled to a temperature of 12 to 13 °C. Recommended with fish and cheese. It is excellent as an aperitif



# TALMARD

*Mallory & Benjamin*

PROPRIÉTAIRES RÉCOLTANTS

À UCHIZY