



Domaine Perraud, Mâcon-Villages Chardonnay 2015

PRODUCER

Until 2005, the Perraud family was one of many making their living from growing grapes for the local cooperative. Encouraged by his parents, Jean-Christophe Perraud, then 24, began to make and bottle wine from the family's 25 hectares of Bourgogne, Mâcon and Saint-Véran vineyards and sold them on the local market until 2009. Produced from what the Perrauds describe as 'young vines' (both the Chardonnay and the Aligoté are between 20-25 years old), the wines show remarkable elegance, purity and complexity at modest price tags. Domaine Perraud is a fine example of a young vigneron striking out on his own with the family's vineyards to create what will soon be one of the Mâconnais' most respected domaines.

VINEYARDS

The Macon Villages 'Le Loup' is all grown in the Perraud's own vineyards in the communes or Villages of La Roche Vineuse, Verzé, Hurigny and Salornay sur Guy. The distinctive clay and chalk soils give extra power and richness to the otherwise elegant, aromatic palate (the white-chalk pebbles absorb sun during the day, and reflect it during the night to extend ripening). The grapes were machine harvested in the cool of early morning. This ensured a quick turnaround so that the precious melon and citrus characters were kept intact without danger of oxidation.

VINTAGE

2015 experienced a warm summer with little rainfall, which brought the harvest forward. The Chardonnay grapes were harvested at full ripeness and the resulting wines are full of stone fruit characters, with more richness and lower acidity levels than the wines of 2014.

VINIFICATION

Winemaking was kept as natural as possible, with wild yeasts used for fermentation. Malolactic fermentation was allowed to take place in order to encourage a round, supple feel. The wine rested for six months on its lees to encourage complexity before blending and then bottling.

TASTING NOTES

Bright yellow in colour with perfumed white flowers and stone fruit on the nose. The palate is medium to full bodied, with lively citrus acidity and flavours of fruit salad including melon, peach and a hint of pineapple. The finish is minerally and long with the fresh acidity balancing the full fruit nicely.



VINTAGE INFORMATION

Vintage	2015
Region	Mâconnais, Burgundy
Grape Varieties	100% Chardonnay
Winemaker	Jean-Christophe Perraud
Features	Vegan, Vegetarian
Closure	Synthetic Cork
ABV	12.5%
Residual Sugar	3.81g/L
Wine pH	3.42
Bottle Sizes	75cl