

DOMAINE BALANDRAS MAÇON-VILLAGES LES TREMBLAYS 2015



THE PRODUCER

Nested in the heights of the Serrières, in the very south of Burgundy, the Domaine Balandras makes wine in the pure Burgundian tradition. The first bottles produced in the Domaine appeared in 1985. Today, the family produces about 18,000 bottles that include 8 different cuvees. The whites are 100% Chardonnay and come from the following three vineyards: Pierreclos, Milly-Lamartineet and Igé

THE VINEYARDS

Separated by a series of parallel faults, the hills of the Mâconnais are linked along axes which give them either a north/north-westerly or a south/southeasterly exposure. The vines take readily to these hillsides. Limey or calcic brown rendzinas suit the long-keeping Chardonnay. Elsewhere, flinty sands and clays often mixed with calcium rich rocks or sandstone pebbles favor the ready to drink Chardonnay.

GRAPES

100% Chardonnay

AGING

Traditional fermentation for 10 days in temperature controlled stainless steel tanks.

WINEMAKER'S NOTES

- Crisp, bright, and fruit-forward with slight green apple notes and floral scent.
- This wine has a great texture. It is very round with some fat to it. Great length while being very fruity.
- We recommend to serve this wine chilled and pull the cork 20 minutes before serving for it to open up and show its fragrant bouquet.