

MAÇON - VILLAGES

MOULIN DE FOULOT

The Cave des Vignerons de Buxy offers you a selection of wines produced in limited quantities. These wines, selected by our winery and produced and matured individually, come from our vineyards, estates and chateaux. Each and every vintage is carefully monitored to ensure a product offering which is both rich and diverse.

The Vineyard

This small, 4-hectare estate has been making organic wines since 2006. The vines of the Moulin de Foulot estate are planted in the communes of Savigny sur Grosne and Saint-Gengoux-le-National.

They are planted on brown limestone soils.

Mâcon Villages is made from Chardonnay grapes.

The 2007 vintage was the second year organic production methods were adopted.

Aging Process

This Macon Villages is aged in stainless steel vats so as to preserve all of its fruit flavour and freshness.

Character

The wine is a clear, brilliant light yellow colour. Fine and aromatic, it has dominant floral and fruity aromas, with lemony hints. It opens with aromas of citrus fruits, lemongrass, mint and acacia.

Balanced, with a lot of body and freshness, this dry wine is rich and full-bodied. It is round and suave in the mouth.

Accompaniment

Perfect for starting off a meal, this wine will awaken your taste buds and bring out the flavours of canapés served as an aperitif. It also goes well with mixed salads, fish served hot or cold, as a sauce with poultry and veal, risottos, and sushi.

It is delicious with goat's cheeses at the end of a meal.

Advice

Best consumed within three years of the harvest.

Serving temperature: between 11 and 13°C.

Available by the bottle.

