



Mâcon Loché

Domaine Jean-Christophe Perraud,
artisan winemaker in La Roche Vineuse



Fruity and fresh



100% Chardonnay



Store in a cool cellar



Serve between 50 and 55°F



To enjoy with your appetizer platters, a weekend roast chicken with roast potatoes, roast pork with green beans, Salisbury steak with celery purée



For memorable occasions, a wine to serve proudly, for an intimate tête-à-tête, a wine to stimulate the taste buds, to be enjoyed among good friends for great memories

Alcohol abuse is dangerous to health. Consume in moderation.



Domaine Jean-Christophe Perraud

Winemaker-grower

About the *terroir*

In the **Mâconnais region** just south of Burgundy, fascinating pairings of varietals are completely at home – we particularly like the pinot noir blended with a touch of gamay. The chardonnay gains roundness here, its greater maturity owing to the more abundant sunshine. On these historic *terroirs*, cultivated by the very first monks of the famed Abbey of Cluny, the sun brings a touch of sweetness to the vines that cover the slopes and rocky outcrops (Vergisson, Solutré). Today's artisan winegrowers apply their skills to preserve freshness, emphasizing the minerality that is key to great balance.



Cultivation: from 40-year-old vines, located on the Igé and La Roche Vineuse parcels. The soils are predominantly clay/limestone.

Vinification: Hand-picked grapes, stainless-steel tank vinification.