DAMIEN MARTIN

MACON-VERZE



Aromas of anjou pear, and white flowers, with a touch of honey and roasted hazelnuts. Full-bodied and dry with a prominent flinty minerality.

Color: White

Area of Production: Mâconnais, Burgundy, France

Appellation: Macon-Verze **Varieties:** 100% Chardonnay

Age of vines: 25 years

Soil: Calcareous clay

Fermentation vessel: Stainless steel tank

Malolactic fermentation: Yes

Aging: On fine lees for 7 months

Filtration: Lightly fined and filtered

