

DOMAINE CROIX D'ARBUSSIN

PRODUCT SHEET

MÂCON LA ROCHE VINEUSE

- History -

SELECTION OF 90 ARES PARCELS
LOCATED IN THE TOWNSHIPS OF
HURIGNY AND LA ROCHE VINEUSE.
PLANTED IN THE 1980S.
FIRST VINTAGE IN 2021.

- Terroir -

CLAY-LIMESTONE SOIL
EAST/WEST EXPOSURE

- Grape varieties -

100% CHARDONNAY

- Viticulture -

THE GRASSING BETWEEN THE
VINES IS CONTROLLED. THE
AGRICULTURAL PRACTICES
PRESERVE THE NATURAL
ECOSYSTEM: HEV (OR HVE IN
FRENCH) LEVEL 3. THE GRAPES
ARE MECHANICALLY HARVESTED AS
SOON AS THEY HAVE REACHED
THEIR OPTIMUM MATURITY. THE
AVERAGE YIELD IS 66HL PER
HECTARE.

- Food and Wine Pairings -

JURA CHEESES, SEAFOOD,
CREAMY/SAUCED DISHES



- Vinification -

TRADITIONAL VINIFICATION ON FINE
LEES IN STAINLESS STEEL VATS FOR 5
MONTHS.

MODERATE SULPHITING (BIO
PROTECTION).

- Annual production -

APPROXIMATELY 7,000 BOTTLES
(75CL) AND 300 MAGNUMS (150CL)

- Tasting -



BRIGHT GOLDEN COLOR



SUBTLE NOTES OF VANILLA
AND HAZELNUT. FLORAL
AROMAS THEN EMERGE, SUCH
AS ACACIA AND LINDEN



ROUND ON THE ATTACK, BUT IT
QUICKLY DEVELOPS A CERTAIN
MINERALITY, SIMILAR TO THE
SENSATION OF A FEW GRAINS
OF SALT MELTING ON THE
PALATE

- Ageing potential -

4 YEARS

- Serving temperature -

12 TO 14°C

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