

MÂCON IGÉ - LA BERTHELOTTE 2024

AN AUTHENTIC WINE REVEALING ALL THE FRESHNESS AND
FRUIT OF THIS EMBLEMATIC GRAPE VARIETY



TERROIR

- SOIL : CLAY-LIMESTONE
- EXPOSURE : EAST / WEST

THE VINE

- VINES PLANTED IN THE 1960s AND 1970s
- VILLAGE : IGÉ
- ANNUAL PRODUCTION : 4,000 BOTTLES (75CL)
- HVE 3 CERTIFICATION

WINEMAKING

MECANIC HARVEST,
100% DESTEMMED.
MACERATION FOR 8 TO 10
DAYS

TASTING NOTES

- COLOUR : DEEP RED
- NOSE : AROMAS OF BLACKCURRANT, BLACKBERRY AND CHERRY
- PALATE : STRUCTURED WITH LIGHT TANNINS



16 -
18°C



100%
GAMAY



1 TO 5
YEARS



GRILLED MEATS,
CHEESES AND
CURED MEATS

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