

DOMAINE CROIX D'ARBUSSIN

PRODUCT SHEET

MÂCON IGÉ "SOUS LA ROCHE"

- History -

SELECTION OF 76 ARES PARCELS
LOCATED IN THE TOWNSHIP OF IGÉ.
PLANTED IN THE 1940S, 1950S AND
1970s.
FIRST VINTAGE IN 2022.

- Terroir -

LIMESTONE SOIL AND SILICEOUS
SUBSOIL.
WEST/NORTHWEST EXPOSURE

- Grape varieties -

100% CHARDONNAY

- Viticulture -

THE GRASS COVER BETWEEN THE
VINES IS CONTROLLED.
THE AGRICULTURAL PRACTICES
PRESERVE THE NATURAL
ECOSYSTEM: HEV LEVEL 3.
THE AVERAGE YIELD IS 66HL PER
HECTARE.

- Annual production -

APPROXIMATELY 7,000 BOTTLES
(75CL)

- Food and Wine Pairings -

POULTRY, FISH, GOAT CHEESES

- Vinification -

THE GRAPES ARE HARVESTED
MECHANICALLY WHEN THEY HAVE
REACHED THEIR OPTIMUM
MATURITY.

TRADITIONAL VINIFICATION ON FINE
LEES IN STAINLESS STEEL VATS FOR
6 TO 8 MONTHS.
MODERATE SULPHITING.

- Tasting -

👁 FAIRLY DEEP GOLDEN
COLOUR

👃 COMPLEX, WITH AROMAS OF
RIPE YELLOW-FLESHED
FRUITS (PINEAPPLE, MANGO),
CITRUS, AND NOTES OF
BUTTER AND BRIOCHE

👄 THE PALATE IS BROAD,
ROUND, AND GENEROUS,
WITH A PLEASANT SALINE
FINISH

- Ageing potential -

2 TO 4 YEARS

- Serving temperature -

12 TO 14°C



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