

DOMAINE CROIX D'ARBUSSIN

PRODUCT SHEET

MÂCON ROUGE

- History -

PLOT OF 50 ARES LOCATED IN THE
COMMUNE OF IGÉ.
PLANTED IN THE 1990s.
FIRST VINTAGE IN 2021.

- Terroir -

CLAY-LIMESTONE SOIL.
EAST/WEST EXPOSURE

- Grape varieties -

100% GAMAY

- Viticulture -

GRASS COVER BETWEEN THE VINES
IS CONTROLLED.
THE AGRICULTURAL PRACTICES
PRESERVE THE NATURAL
ECOSYSTEM: HEV LEVEL 3.
THE AVERAGE YIELD IS 64HL PER
HECTARE.

- Annual production -

APPROXIMATELY 2,000 BOTTLES
(75CL)



- Vinification -

MECHANICAL HARVESTING.
100% DE-STEMMING.
VATTING TIME OF 5 TO 8 DAYS.

- Tasting -

👁 BRIGHT GARNET RED

👃 FRUITY WITH NOTES OF RED
AND BLACK BERRIES

👄 PLEASANT ON THE PALATE,
BOTH SMOOTH AND
REFRESHING

- Ageing potential -

1 TO 3 YEARS

- Serving temperature -

16 TO 18°C

- Food and Wine Pairings -

CURED MEATS, ANDOUILLETES, PORK
RACK

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