Genetie Les Piliers, AOP Mâcon-Charnay-lès-Mâcon 2023

FPB94862023

Genetie

— Burgundy, France

The word GENETIE is engraved in the footstone of a pillar that holds up a 16th century house situated at the heart of an estate in Southern Burgundy. Just as that stone represents the foundations of the building, so too does the region of Burgundy represent the beginnings of Boutinot France; the heart of our French winemaking activity for over 30 years. This history is etched into the wines we present, reflecting both the typicity and elegance of the region, and also Boutinot's enthusiasm for creating wines which encapsulate their appellation, according to our tenet: Vignes – Terre - Temps

Production

Plots within the Mà¢con-Charnay-lès-Mà¢con appellation lie on the higher slopes of the Mont du Mà¢connais, where soils are varied but limestone is prevalent. Here Chardonnay ripens under a Continental climate (typically cold winters followed by warm springs and almost Mediterranean sun in the summer). Once ripe, picking is both by hand and machine. Machine harvesting has the advantage of picking in the early hours of the morning before daylight when the temperature rises; hand picking is gentler and keeps whole bunches intact. After pressing and static settling the must is cooled to around 12°C to ensure a controlled fermentation. Once alcoholic fermentation is complete, wines are left to winter and undergo malolactic fermentation. With enviable priority access to the cellar in Mà¢con-Charnay, Samantha tastes each individual tank (up to 20) to select a very personalised blend for GENETIE 'Les Piliers', combining three essential elements - the florals, the exotic and the mineral. The final blend is kept on fine lees until bottling, combining the warmth of southern Burgundy with the elegance and finesse of the special terroir of Mà¢con-Charnay-lès-Mà¢con.

Tasting note

Immediately appealing with good depth of flavour and underlying finesse that provides wonderful length and unfolding flavours - think of freshly cut hay and meadowsweet for the nose, crunchy greengages for the palate, and some candied peel / lemongrass for the final notes.

Food Match

An extremely versatile wine that can be enjoyed alone or with food – delicious alongside grilled fish (locally we would use zander), chicken in cream sauce (poulet à la crème), asparagus & mushroom risotto, fish chowder, a traditional roast chicken with all the trimmings, or even a cheese platter - particularly goat's cheese.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Mâcon-Charnay-Lès-Mâcon

Winemaker:
Samantha Bailey

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
3430560011395