Réserve Personnelle, AOP Mâcon-Villages 2023

EUFPB91652023

Maison Boutinot

— Burgundy, France

Signature house style - unoaked, elegant and showing characteristics typical of southern Burgundian Chardonnay.

Production

Our Mà¢con-Villages Réserve Personnelle is a special blend of Chardonnay, sourced from three different vineyards. During vinification the must is cooled to ensure a slow fermentation in stainless steel which allows the development of rich, smooth flavours without the use of oak. We partially block the malolactic fermentation in one of the component parts to retain a level of bright acidity needed to create balance and poise in the final blend. Once selected, the blend is aged for two months prior to bottling to allow for full integration of the elements to create a harmonious whole. Blending in this way, using the same variety from different plots and adjusting the vinification of each parcel allows us to create a hand-crafted, personalised wine with greater complexity and finesse than would be possible working with just one element.

Tasting note

Typically southern Burgundian Chardonnay. Textural pure green apple fruit is framed in appealing acidity; flavours are upfront and full with a hint of hazelnut on the mid palate. This wine shows elegance, finesse and style.

Food Match

Grilled or baked white fish, chicken risotto or grilled herb-flavoured Mediterranean vegetable dishes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Mâcon-Villages

Winemaker:
Samantha Bailey

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegetarian

Bottle Barcode:
3430560009156