

Caves de la Chaume

PRÉSENTATION



Mâcon-Villages

Pneumatic pressing, followed by cold settling of the must. Alcoholic and malolactic fermentation in stainless steel vats.

Ageing: In stainless steel tanks

Dégustation :

This wine boasts a beautiful pale yellow color with golden reflections. The nose reveals delightful aromas of white-fleshed fruits, such as pear and peach, accompanied by subtle floral notes. On the palate, it stands out for its freshness, balance, and roundness, with an elegant and slightly mineral finish.

Accords :

It pairs perfectly with grilled fish, seafood, poultry in light sauce, or dishes made with grilled vegetables.