



TECHNICAL INFORMATION

Appellation:	Mâcon Cruzille
Cuvée:	Mâcon Cruzille
Ageing:	6 months in oak barrels + 2 months in vats
Grape variety:	Gamay
Production:	13 000 bottles
Surface area:	2.5 hectares
Planting density:	9 500 plants per hectare
Yield:	40 hectolitres per hectare
Soil type:	Clayey limestone
Year of plantation:	1994
Characteristics:	This cuvee is a blend of several old Mâconnais vineyards. The wine is vinified in concrete vats, using indigenous yeasts. Part of the harvest is de-stemmed to bring a bit more finesse and elegance to the cuvee. The limestone <i>terroirs</i> give it its minerality and freshness; the granite <i>terroirs</i> , hints of camphor and dark fruits.
Cellaring:	2 to 5 years