



MACON-PIERRECLOS



TERROIR



Geographical origin

Located between the Côte Chalonnaise and the Rock of Solutr , the hills of the M connais region stretch across approximately 40 kilometres and are bordered by the Sa ne and Grosne rivers in southern Burgundy.



Soil

The village of Pierreclos is located in the Lamartinien area, in the southern extremity of the M connais. The Pierreclos terroir is composed of sandy, granite-based soil that is particularly well suited to the Gamay grape.



Varietal

100% Gamay.



Vinification

Vinification takes place in temperature-controlled open vats (28/30 C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

TASTING NOTES



Visual

Gorgeous, intense ruby red in colour with garnet highlights.



Nose

Redolent of aromas of stone fruit - especially black cherry - with gamey, animal notes of leather and venison.



Palate

Supple and straightforward with delectable flavours of crisp, juicy fruit. Very flavourful finish.

SERVING



Enjoy with

This wine is the ideal match for Italian or Spanish cold cuts as well as grilled choice cuts of beef. Creamy cheeses, such as Brie de Meaux or Saint-F licien, are good choices. For dessert, try this wine with a red berry soup or tiramisu.



Serving temperature

14 to 16 C.



Cellaring

From 3 to 5 years.

JEAN BOUCHARD

6 bis, Boulevard Jacques Copeau – 21200 Beaune FRANCE
Tel: +33 (0)3 80 24 37 27 – Fax: +33 (0)3 80 24 37 38 -
contact@jeanbouchard.com
www.jeanbouchard.com