· DOMAINE ·
Michel Chavet & Fils

Mâcon Rouge



Terroir

Made from old plots in the village of Davayé, the Mâcon Rouge is produced on moderately sloping argilo-calcareous soils. Facing North-East, the vines benefit from a temperate climate favourable to fruity and elegant red wines.

Grape variety

100 % gamay

Winemaking

The handpicked grapes are placed in a maceration tank (both juice and grapes) for an 8-day fermentation process. During this stage, pumping over and punching down will occur successively to ensure the release of the aromas and tannins. After pneumatic pressing, wine finally matures in stainless steel tanks for 5 months, during which the malolactic process occurs.

Wine tasting

Mâcon Rouge has a lovely ruby-red colour with purplish gleams. The nose develops notes of small red fruits and spices. The mouthfeel has an amazing freshness and intensity. Mâcon Rouge is a supple and light wine with unique character.

Food pairing

Mâcon Rouge will complement platters of cooked meats as well as hams, terrines and pâtés. This wine is also excellent with barbecues and grilled meats.