DOMAINE
Michel Chavet & Fils

Mâcon Davayé Blanc



Terroir

Chavet's Davayé Mâcon is produced on plots of land with quite deep argilo-calcareous or clay and silt soils mostly facing North-East or West.

Grape variety

100% de chardonnay

Winemaking

Pressing is carried out using a pneumatic press, followed by a 24-hour static settling (juice clarification). Clear juices are then placed in stainless steel tanks with temperature control to carry out the alcoholic and malolactic fermentation. After that, wine is matured until March on fine lees.

Wine tasting

This wine has a bright yellow colour with green highlights. A fresh and appealing fruit driven aroma of citrus and floral notes. The mouthfeel is balanced, elegant and ends on a fresh and intense note.

Food pairing

Mâcon Davayé is perfect as an aperitif (12°C) and at the beginning of a meal with shellfish, cooked meats and soft-ripened goat cheese.