

VERGET MÂCON VILLAGES 'TERRES DE PIERRES'



100% Chardonnay. Bright straw yellow color. Aromas of pink grapefruit and white flowers with mineral, chalky and honeyed tones. Flavors of stone fruit, zesty sherbet and clear honey with floral notes and wet stone mineral character. A racy streak of lemony acidity conveys freshness and tension. Long and clean finish. Try paired with fish, seafood, salads and roasted vegetables. Wonderful with stuffed calamari.

The Mâcon-Villages *Terres de Pierres*, (Field of Stones) is obtained from grapes that grow in particularly rocky soils, so as to release to the wine a deep and decisive minerality. The maturation of the grapes is monitored regularly and harvest dates are determined based on rigorous analysis. Picking is done manually, usually by teams of workers. The grapes are loaded in boxes to preserve their optimum condition and brought to the Verget cellars and sorted as required. Matured on the fine lees in steel.

The philosophy of the house can be summarized in one simple phrase: "The best wine is made using the best grapes." Thus, it is the best vineyards and best terroirs that are sought to produce wines of quality. The purpose of Verget is to reveal the character of their names by revealing their land. The views of winemaker Jean-Marie Guffens have been described as being perhaps more forcefully expressed than diplomatically shared, and he is recognized as someone who has initiated important discussions in the region of Burgundy. He is also regarded as someone who has always been ready to put his words into actions. The result is some of the most inspirational wine to come out of Burgundy in recent years.

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Tasting Note:

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100% Chardonnay. Aromas of pink grapefruit, white flowers, minerals, chalk & honey; flavors of stone fruit, sherbet, honey, floral notes & wet stone minerality; lemony acidity; freshness & tension; long, clean finish.

Shelf Talker:

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