



Domaine FICHET Pierre-Yves & Olivier

"Château London"

Mâcon-Igé - White 2017

<i>Region :</i>	Bourgogne
<i>Appellation :</i>	Mâcon-Igé
<i>Cuvée :</i>	"Château London"
<i>Color :</i>	White
<i>Vintage :</i>	2017
<i>Grapes :</i>	Chardonnay (100%)
<i>Alcoholic degree :</i>	13 %
<i>Bottle size :</i>	75 cl



WINEMAKING

Sustainable viticulture.

Mechanical harvesting.

Total destemming, Fermentation in oak barrels used for two previous vintages, Fermentation in stainless steel vats, Fermentation in Epoxy-resin-lined-cement vats, Use of indigenous yeast.

Ageing on the lees.



TASTING

APPEARANCE : Golden yellow colour, brilliant, greenish-gold highlights.

NOSE : White flowers aromas, subtle citrus aromas, slight quince aromas, clay aromas.

PALATE : Elegant, generous, dense, round, mineral, structured body, good intensity, good length.



SERVING

SERVING TEMPERATURE : Between 10° and 12°

AGING : Ageing from 2015 to 2019



FOOD MATCHES : For the aperitif, Burgundy style snails, Seafood and shellfish, Fish in a sauce



REWARDS & RATINGS

Concours de la St Vincent de Mâcon 2019 : Gold medal

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