

# Louis Chevallier

## TECHNICAL INFORMATION SHEET



**Wine Name** Macon Blanc Village

**Vintage** 2009

**Appellation** Macon Blanc Villages

**Blend** 100% Chardonnay

**Origin of grapes** Chardonnay

**Size of vineyard** 3500 Ha

**Treatments in vineyard** Anti mildew and rot

**Farming techniques** *Pruning Maconnais 'queue'*

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**Date of Harvest** September 10th

**Method of Harvest** Hand

**Method of Pressing** Pneumatic

**Pre-fermentation techniques** Stainless steel tank

**Length of maceration** No Maceration

**Fermentation Vessel** 20 to 30 days

**Malolactic Fermentation** Yes

**Period of contact with fine lees** 8 months

**Yeasts** Dry active

**Vinification method** Pressing, Washing and Setting in Fermentation

**Filtration and fining methods** Tangential Filtration and Bentonite for fining

**pH Level** 3.32

**Alcohol** 12.50%

**Residual Sugar** 1.6 g/L

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**Time of ageing** 6 to 8 months

**Size of Barrels** Stainless steel

**Percentage of new barrels** None

**Barrel details** None

**Length of time in bottle before release** 2 months

**Number of bottles produced** 90,000

### Tasting Notes

- Yellow color with green tints
- A fresh straightforward bouquet blending notes of honeysuckle, fresh almonds and honey aromas
- The immediate impression on the palate is lots of direct freshness and a mineral aspect that reveals itself at the finish
- Serve at around 12-14 °C
- This wine can be consumed now or stored in a cellar for the next 4 years