



# Mâcon-Pierreclos



## APPELLATION D'ORIGINE CONTRÔLÉE

An additional geographical denomination that is part of the **Régionale** Mâcon **appellation** in the Mâconnais. According to the 2005 specifications rules, the name Mâcon-Pierreclos refers to white, red, and rosé wines grown within a defined area in the village of **Pierreclos**.

## TASTING NOTES

With their pale gold color, Mâcon-Pierreclos **whites** are not exuberant wines. Rather, they gradually reveals aromas of nuts and dried fruit, combined with slightly more floral aromas suggesting beeswax. Ageing in wood brings roasted and well-integrated spicy notes. In the mouth, they create a sense of opulence, generated by a unique smoothness, while remaining balanced.

Just like the wines from neighboring Serrières, the **reds** of Pierreclos can be defined as “serious”. With a lovely intense ruby color, these Gamays first come across as slightly austere before aromas of fresh mushroom, licorice, and tobacco emerge. Some tasters note a tendency for these wines to resemble Pinot Noirs to an extent, due to their complexity. Fairly tannic, they are quite closed in the mouth, but offer some fine keeping potential.

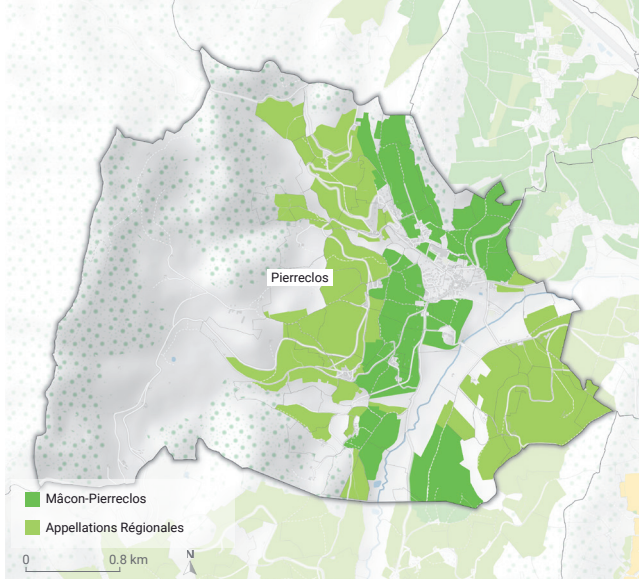
## SERVING SUGGESTIONS

**White:** for a perfect flavor combination given the liveliness of this wine on the tongue, opt for an appetizer like a creamy leek tart or risotto verrine. Then allow its acidulated structure to cut through the parsley butter of razor fish à la plancha, gratinated oysters, or snails in garlic butter.

Serving temperatures: 10-11°C as an aperitif, 11-12°C with food

**Red:** with its aromatic opulence and fleshy mouth, this wine is a remarkable companion with more fibrous meat dishes such as duck ravioli or braised *côte de bœuf*, especially from the Charolais. For wine-marinated dishes, choose a hot year such as 2018, which will help soften the acidity of the sauce in a *bœuf bourguignon* or a snail *meurette*. To finish a meal, try a washed-rind cow's milk cheese that's not too old, or something drier like a *Palet de Bourgogne* or a *Cendré de Vergy*, to match the freshness of the Gamay.

Serving temperature: 14-15°C



## LOCATION

Where the Haut-Mâconnais meets the valley of the Petite Grosne heading east, the vineyards of Mâcon-Pierreclos are found on either side of the river. The western point of the “golden triangle” formed along with Bussières and Serrières, Pierreclos, meaning “closed stones”, bears witness to a history intimately linked with that of the chateau. Successive restorations mean that now, one can admire its multicolored glazed tiles with geometric motifs, recalling the splendor of the Bourgogne region under the dukes, who were talented in such ostentatious ornamentation.

## SOILS

Southwest of the village, the steep slopes facing the rising sun are home to vines at between 270 meters above sea level, and 425 meters above sea level. To the north of the village, the similarly steep hillsides of the Montagne de Cras, at 506 meters above sea level, are hot and south- or southwest-facing. In this zone where sedimentary rock from the Secondary Era meets the crystalline bedrock from the Primary, some vines enjoy the acidity of granite, while others grow on heavy clay marl, and some on hard limestone.

## COLOUR(S) AND VARIETY(IES)

**Whites:** Chardonnay  
**Reds and rosés:** Gamay

## PRODUCTION

**Area under vine:**  
**Whites:** 28 hectares  
**Reds and rosés:** 30 hectares

**Annual harvest:**  
**Whites:** 205,400 bottles  
**Reds and rosés:** 191,700 bottles

*Note: Average over three years 2016-2018*