



# Mâcon

## **KNOW-HOW**

This wine, an honest expression of the Gamay, is aged in vat and bottled fairly early to preserve fruit and freshness.

### **TERROIR**

Separated by parallel faults, the Mâconnais hills form a chain of north-northeast or south-southwest-facing hills. Their slopes are excellent for wine growing, ideal for the Chardonnay and the Gamay, the latter also grown in the neighbouring Beaujolais.

### **TASTING NOTES**

Lovely cherry red hue with purple tints. On the nose, the wine develops red and dark berry aromas which evolve into aromas of undergrowth, over time. The wine is full of vitality, it is meaty and spontaneous on the palate, and displays lovely balance.

#### FOOD-WINE PAIRING

Scented and meaty, it goes wonderfully well with fine *charcuterie*, such as hams, *terrines* and *patés*, whose smooth, fat texture is balanced by the nice acidity of the wine.



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