

CHÂTEAU TOUR DE L'ANGE

Mâcon-Villages

2020

History

The Château de la Tour de l'Ange in Davayé is a 47-hectare estate that offers a range of Mâconnais and Beaujolais wines.

Grape variety

Chardonnay

Origin

The hills of Macon form a group separated by parallel faults and are either North / North East or South / South West facing slopes. They extend over 40 km to the west inline with Tournus to Mâcon. Thanks to the powerful abbeys of Cluny and Tournus the vineyards have been established here since Gallo-Roman times.

Vinification

Mechanical harvest. The grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks thermo-regulated at 16°C. The wines are aged on fine lees for 10 months in stainless steel.

Soil

Siliceous clay or sandy, often mixed with "chert" or sandstone pebbles, promotes a premature Chardonnay.



Colour

White gold color with silver tints.



Nose

A fresh and expressive bouquet with notes of white flowers, citrus fruits and peach.



Palate

A precise and tense wine in the mouth, with a very pleasant salty finish. All together a fresh, tasty and typical Mâcon-Villages.

Recommandations

Ideal as an aperitif, but also with poultry and veal in creamy sauce, creamy risotto with meat or fish, grilled fish, or sushi.

Serving

10-12°C

Cellar potential

Drink within 2 years.



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