



Domaine des Valanges

Fresh, Beautiful Chardonnay from the Macon.

The beautiful view of steep slopes from Les Valanges is like a picture post card of the Mâcon region.

The vineyards are located halfway up the slope at an altitude of 600-700 feet in well established “climats”, or vineyard sites, that are among the best in the Mâcon region.

Sun exposure is south by south-east and the soil in all instances clay-limestone (mostly limestone). This terroir is wonderful for Chardonnay, producing very expressive, mineral, floral wines with a great deal of fruit.

Farming practices are reasonable and pest control based on observation, reflection, respect for the terroir and environmental protection. The soil is kept healthy and alive by ploughing and adding organic fertilizer when necessary and chemical sprays used as sparingly as possible.



The grapes are machine harvested and kept separate from any juice that is released during transport to avoid oxidation.

The fruit is gently pressed in a pneumatic winepress and the must is cold settled for approximately 12 hours.

Once the juice has been cold settled, it is put directly into vat. Alcoholic fermentation is kept at a temperature of 18-22 degrees Celsius and lasts for three to four weeks. The malolactic fermentation takes place over the following months. The wine then is aged on its lees until racking in the March.

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