

# 2023 Mâcon-Villages

Domaine Alexis Pollier | Mâcon-Villages, Mâconnais (Burgundy)



This Burgundian Chardonnay is as bright and mineral-driven as one might expect from the limestone soils of the southern Mâconnais. Grapes grown on a hillside parcel in Igé with 30% slope and eastern exposure, the wine balances freshness and roundness. The vintage is citrusy and textured without feeling heavy.

## THE VINTAGE

2023 was a healthy, naturally balanced vintage. Conditions allowed for clean fruit with aromatic purity and even ripening.

## TERROIR

The parcel for this wine is located in the village of Igé in the northern Mâconnais. It sits on a steep 30% slope with full eastern exposure. This steep incline offers natural drainage and airflow. The morning sunshine on that east-facing slope allows the fruit to ripen gradually without too much heat buildup. The soils in this parcel are clay and stone over limestone bedrock, a classic argilo-calcaire structure perfect for Chardonnay. The northern climate of the Mâconnais preserves acidity while allowing full phenolic maturity. Another factor contributing to this wine's depth and balance is the age of the vines, which average 50 years in this parcel.

## WINEMAKING

Fermentation happens mostly in stainless steel to preserve freshness and varietal clarity. The rest of the wine undergoes wood élevage, for added texture and structural support without imparting overt oakiness. Fermentation occurs at around 62°F, and malolactic fermentation is completed to soften acidity and build roundness. The wine ages for eight months in a combination of French oak and stainless steel before bottling, followed by a minimum two-month rest in bottle before release.

## TASTING NOTES

Fresh and fruit-forward with citrus and orchard fruit. Lively acidity supports a rounded mid-palate and clean finish.

## FOOD PAIRING

Fish, shellfish, white meats, soft cheeses.

serving temp  
**54°F**

## varietals

100% Chardonnay

## farming

Conventional · HVE 3

## alcohol

13.5%

## residual sugar

1.0 g/L

## pH

3.36

## acidity

2.96 g/L • Volatile acidity: 0.40 g/L

## SO<sub>2</sub>

Free: 24 mg/L, Total: 87 mg/L

## fermentation

Stainless steel with a portion raised in wood at around 62°F

## aging

Aging: 8 months in French oak and stainless steel.

