

ALEXIS POLLIER

MÂCON VILLAGES

This vibrant Mâcon-Villages offers fresh citrus zest and tropical fruit flavors with a touch of minerality, balanced by crisp acidity. It pairs beautifully with goat cheese, white meats & fish, or as a refreshing aperitif. Alexis Pollier, who began his winemaking journey at 20, continues a five-generation legacy in Burgundy. His winery, located in Fuissé, spans prestigious appellations and practices HVE3 certified sustainable methods, blending traditional and modern techniques. The vineyards are planted in clay-limestone soils, and the wine is fermented in a mix of stainless steel and oak barrels to enhance its complexity.



WINE

Yield: 55 hl/hectare
Blend: 100% Chardonnay
Average Vine Age: 40 years
Alcohol Content: 13.5% vol
Aged 10 months

TERROIR

Location: Igé
Vineyard Size: 1 hectares
Hillside vineyard facing south,
southwest, up to 30% incline
Certified HVE3, practicing
organic and biodynamic but
not certified

PRACTICES

Vinification : 80% Stainless
Steel Tank & 20% Oak Barrel
Double-bottom harvest bin
Indigenous yeast
Malolactic & alcoholic
fermentation at low
temperature