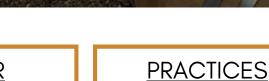
ALEXIS POLLIER MÂCON VILLAGES

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.



POLLIER

MÂCON-VILLAGES



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

WINE

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

<u>TERROIR</u>

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

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