

2022 Le Nid Mácon Villages

Famille Lardet | Mâconnais, Burgundy, France



serving temp
51-55°F

This Mâcon-Villages blends fruit from five villages across the southern and northern Mâconnais to deliver a Chardonnay of charm and precision. Bright and expressive, it balances citrus and floral aromatics with a mineral backbone and fine texture.

THE VINTAGE

The 2022 vintage was defined by heat and drought in May, followed by consistently hot, dry, sunny weather in July and August. The result is a Chardonnay with both richness and freshness, showing ripe fruit with clear definition and mineral lift.

TERROIR

The Chardonnay comes from a mix of younger and older vines, rooted in clay-limestone soils that lend a distinctive mineral backbone. This combination brings both intense fruit expression and a layer of refined concentration, showcasing the dual character of richness and tension typical of the Mâconnais.

Villages: La Roche Vineuse, Prissé, Loché (clay-rich, southern); Cruzille, Lugny (limestone-rich, northern)

Soils: Clay and limestone mix, contributing both richness and minerality

WINEMAKING

Grapes are hand-harvested in small containers to preserve quality, with yields carefully managed for balance and depth. Grapes were pressed immediately after harvest, with no added sulfites at pressing. Fermentation lasted 4-6 weeks at cold temperatures with native yeasts. The wine was then aged for 8 months on fine lees in stainless steel for added texture and freshness.

TASTING NOTES

Pale golden color with green reflections. Aromas of citrus, white rose, and mineral notes. The palate shows both opulence and precision, with a straight structure lifted by mineral finesse. Hints of quince linger on the finish. Best enjoyed now or aged for 3-5 years.

FOOD PAIRING

Fresh seafood and oysters • Goat cheese or Comté
Roast chicken with lemon and herbs
Light pasta or risotto with seasonal vegetables

varietals 100% Chardonnay

farming Reasoned farming with respect for soil and biodiversity

alcohol 13%

SO₂ ~35 ppm

fermentation Native yeast
4-6 weeks cold fermentation

aging 8 months in stainless steel

