

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



2022 Le Nid Camp de Cour

Famille Lardet | Moulin A Vent, Beaujolais, France

On land tended by families for generations sits "Le Nid," christened by the Lardet family as their "nest," a symbol of unity and dedication to the land they call home. Parents Paul and Danielle and their children care for the vineyard with dedication. Their Champ de Cour carries that spirit. A wine that sings of care in the vineyard, and tradition passed down with pride. Generous, lively, and ready to take flight.

THE VINTAGE

The 2025 vintage was defined by persistent heat and dryness in May, followed by more variable weather in early summer. July brought a consistent stretch of warm, dry, sunny conditions, and August was the second warmest since 2003. Harvest began early in late August. The result: a great vintage both for immediate enjoyment and for cellaring.

TERROIR

From the prized Champ de Cour site in Moulin-à-Vent, vines grow on granite alluvium mixed with sandstone, pink-granite fragments, and traces of manganese. With well-draining soils and full southern exposure, the terroir produces Gamay of concentration and balance, combining finesse with age-worthy structure.

WINEMAKING

Grapes from the Champ de Cour vineyard are partially vinified with 20% whole clusters, the remainder destemmed, and fermentation carried out with native yeasts. Maceration lasts 4-7 days at controlled temperatures below 30°C, with gentle pumpovers to extract color and tannin. Malolactic fermentation follows naturally. The wine is then aged for 12 months in concrete — including ovoid vats that promote natural circulation and texture — before additional time in bottle to refine. This approach preserves the purity of Gamay fruit while building depth, balance, and age-worthy structure.



TASTING NOTES

A deep ruby with an elegant nose layered with cherry, blackcurrant, and blackberry. Freshness and ripe fruit are balanced by fine tannins and ample body, giving harmony to this warm-year wine. Ready now, but will age gracefully for 10-15 years. Decant before serving.

FOOD PAIRING

This Moulin-à-Vent pairs beautifully with duck breast in a cherry glaze, roasted root vegetables, and soft cheeses such as Brie, Camembert, or Saint-Marcellin

serving temp
55-60°F

varietals

100% Gamay

farming

sustainable

alcohol

14%

pH

3.63

acidity

.47 g/L

SO₂

22

maceration

cold soak + 4-7 days pumpover

fermentation

20% whole cluster, 80% destemmed, natural yeast, stainless steel tanks

aging

12 months in concrete eggs, 2 years in bottle

