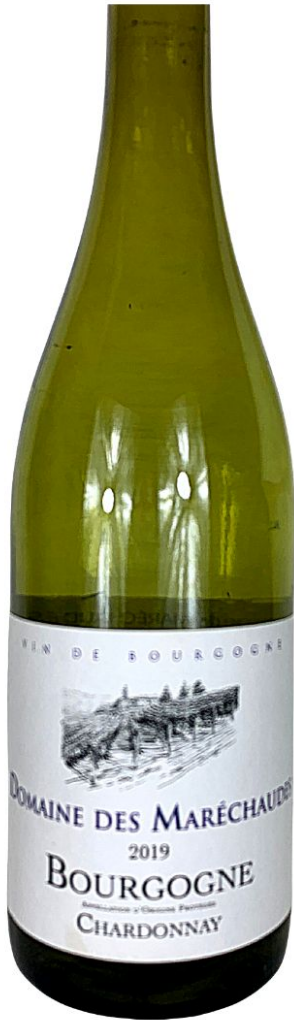


# Domaine des Maréchaudes

## AOP Bourgogne Chardonnay



Domaine des Marechaudes is an artisanally crafted wine by the small family estate— Domaine de Rochebin. The estate was established in 1921, and has been exclusively devoted to vine-growing since 1972. Mickaël MARILLIER, a fourth generation son, and his wife, Marie-Pierre run the 46 hectares of vineyards together with winemaker Laurent Chardigny.

Domaine de Rochebin is situated at an altitude of 450 meters on a hill overlooking the Saône plain, in the lieu-dit "(small place) in Normant, close to Azé, a town renowned for its prehistoric caves.

## Tasting Note & Food Pairings

Light golden colour, limpid and crystalline, often with greenish highlights. In the Yonne, Bourgogne blanc often develops aromas of gunflint or field mushroom. In the Côte-d'Or it is hazelnut with a hint of honey, butter, bracken, spices and sugared chestnuts. In the Saône-et-Loire notes of white flowers (hawthorn, acacia) and flint abound.

On the palate it is aromatic, delicate but not over-light, full without being heavy, unctuous and firm, dry and caressing, well-rounded and quite deep, not overly structured yet persistent.

## Grape Varietals & Vinification Technique

GRAPE VARIETIES: 100% Chardonnay

Horizontal press (with plates), enzymatic settling, yeast addition, 25-day fermentation period at a low temperature (18 to 20° C) in stainless steel vats, blocked malolactic fermentation, aging on the lees 5 months), racking, and bottling.

*\*A hectare is equal to 2.47 acres*