



CHÂTEAU LONDON

MÂCON-IGÉ

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This locality has been promoted by the estate since 1978 and is one of the most prestigious and most well-known of the whole Macon area.



CHÂTEAU LONDON

It's one of the first localities to be used in the Macon area since the beginning of the seventies. This vintage is very representative of the white wines of the Macon area. Aromas of ripe fruits, roundness, minerality and balance turn it into a fine wine for appetizers as well as for fish and prepared starters.

CHARDONNAY GRAPE

CLAY-LIMESTONE SOIL

EXPOSURE South-West

AGE Planted between 1920 and 2019

AREA 5 ha

VINTAGE CUTTING Macon single pruning

HARVESTING PROCESS Machine

RECEPTION 100% destemming

CRUSHING Slow pneumatic at low pressure

VINIFICATION In vats + 10% in oak barrels dating back to the oldest vines planted in 1920

FERMENTATION In controlled temperature, maintained at around 17°C

STIRRING Carried out in order to put fine skins back in suspension 2 to 3 times during ageing

BOTTLED On the estate in March or April after 10 to 12 months of the ageing