



YVAN BAVENCOFF

AOP MÂCON VILLAGES

VINEYARD

Produced on the slopes of the Mâconnais region, Mâcon-Villages benefits from a variety of exposures that allow the grapes to ripen to their full potential on clay and limestone soils.

WINEMAKING

Mechanical harvest. Alcoholic fermentation in stainless steel vats. Malolactic fermentation to give roundness.

AGEING

8 to 10 months in stainless steel tank on lees.

TASTING NOTES

Golden colour with silver reflections. Aromas of broom, white rose, acacia, lemongrass and citrus (grapefruit, mandarin). On the palate, the finish brings hints of pine, quince and fennel. Full-bodied and supple.



GRAPE VARIETY

100% Chardonnay



FOODS PAIRING

Aperitif, Poultry, Veal in cream sauce, Sushi



TEMP

11 - 13°C



AGEING POTENTIAL

5 to 7 years

BAVENCOFF

MÂCON VILLAGE