

2022

AVENUE
TERROIR

MÂCON VILLAGES

J.M AUJOUX LA COLLECTION

THE STORY

J.M Aujoux, the specialist in “Beaujolais-Mâconnais” wines shares the history of a Beaujolais house founded in 1938. Right next to Mâcon, the terroir in the Mâconnais is quite different than that of Burgundy’s northern regions. Here it is clay, silica or granite-based. It is particularly because of these differences in terroir that the wines made from the Chardonnay grapes harvested in this region have a mineral freshness.

TASTING NOTES

With its pale yellow color and green reflections, the nose has a ravishing charm: dominated by intense notes of citrus (lemon, grapefruit). It also reveals notes of apple, pear and white flowers. The mouth is beautifully balanced between roundness and a refreshing final vivacity. Delicate spicy, floral and fruity notes persist pleasantly to the finish.

WINEMAKING

Classic in control, thermoregulated vats. Elevage made in stainless steel vat.

FOOD PAIRING

Perfect as an aperitif with snacks, also matches perfectly with any seafood, chicken, white meats, pasta and salads.

GRAPE VARIETIES

100% Chardonnay

