



- **Country:** France
- **Region:** Burgundy
- **Subregion:** Mâconnais
- **Vintage:** 2021
- **Colour:** White
- **Grape Variety:** Chardonnay
- **ABV:** 14%
- **Bottle Size:** 75cl
- **Closure:** Cork
- **Style:** Classic unoaked white Burgundy
- **Drink With:** Fish, white meats and poultry

GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

01925 819695

wine@gerrardseel.co.uk

gerrardseel.co.uk

Gerrard Seel Limited
31 Melford Court
Hardwick Grange, Woolston
Warrington
WA1 4RZ

DOMAINE DU BICHERON MÂCON- PÉRONNE

<https://gerrardseel.co.uk/products/domaine-du-bicheron-macon-peronne>

Domaine Du Bicheron Maçon-Peronne is a wine of true class at an everyday price. It displays all of the clarity that fine Mâcon Blanc can offer. The aromas are floral with dominant notes of hawthorn. The palate shows abundant apple fruit with a suggestion of citrus, great purity and an underpinning minerality that makes it a wonderful food partner. No oak is used here, so that the wine reveals all of the freshness that Chardonnay can give. Beautifully complements a 'Jambon Persille' ham hock terrine, [Try the recipe](#).

What Richard says: We have been buying this wine for many years from the village of Peronne and from this lovely little domaine now run by the 5th generation of the family, which I think offers great value for money and drinks above it's price point. Unfortunately, the price has increased a bit over the last few years due to lower yields caused by difficult weather conditions but it is still a great wine. No oak barrels are used here which keeps the lovely freshness and mineral content of the wine, meaning it is a wine that can be drunk on its own or with a wide variety of foods so it is a great all-rounder.

The vineyards of Mâcon-Péronne can be found in the heart of the Mâcon-Villages appellation, the village borders the Pouilly-Fuissé and Saint-Véran appellations to the south and Viré-Clessé to the east so it obviously originates from a fine pedigree.

Too often, the wines of Maçon lack concentration or are sometimes over-oaked. This is the very epitome of fine Maçon, pure, defined and packed with blossom and fruit aromas and flavours

WHY WE LIKE THIS WINE

Mâcon Villages was one of the first white Burgundy wines that we imported and from Domaine du Bicheron too. The standard of wine-making has never varied and the enjoyment derived from each bottle also.

ABOUT THE GROWER

Domaine Du Bicheron is located in Péronne, in the department of Saône Et Loire in southern Burgundy. This is a small village of about 580 people, lying about 20km north of Mâcon. The domaine is named after "Le Bicheron", a small stream with its source in St. Pierre Lanques.

Over time, the property has been passed down from generation to generation, along with knowledge and experience that is continually evolving and improving. It

all started in 1889, when Antoine Rousset acquired a small vineyard of just 0.3 hectares in size. When he died, his son Georges took over the estate, eventually passing it on to his son Daniel who retired in 2004. Today, Daniel's children, Geneviève and Denis, run the estate which has expanded to cover an area of 50 hectares.

The vineyards are planted on hillsides of clay-limestone soils, spread over the municipalities of Péronne, Azé and, since 2009, Viré. The 98% of the estate's plantings are Chardonnay, and these vines produce both still white wines and sparkling Crémant De Bourgogne. The remaining 2% is a combination of Gamay and Pinot Noir, dedicated to the production of red Burgundy and red Mâcon-Azé.

Environmentally aware, Domaine Du Bicheron practices reasoned agriculture to reduce its use of aggressive treatments as much as possible, favouring lower impact methods both traditional (grassing, ploughing) and modern (the use of pheromones to cause sexual confusion among insect pest populations).

The Roussets' various vineyard holdings enable them to produce and bottle 6 different appellations on the property. Harvesting is carried out partly by hand, for sparkling wines, and partly by machine, for still wines. The use of a harvesting machine allows them to wait until the grapes reach the perfect point of ripeness without the expense and inconvenience of keeping a team of human pickers on standby. This allows them to make the best possible wines with the absolute minimum amount of intervention.

The Roussets are demanding winemakers, committed to offering quality wines. To this end, Domaine Du Bicheron has signed the charter of the independent winegrowers to ensure that the highest standards of winemaking are always upheld, that the finest traditions are preserved and respected and that the culture and pleasure of their wines is shared whenever possible.