

DOMAINE DES TOURTERELLES

AOP MÂCON VILLAGES

VIN DE BOURGOGNE

1752
SIGNATURE
WINES



Sweetness:



Fruitiness:



One estate, two families, a shared passion ! The ideal location and the cultivation methods allow us to offer well-structured wines.

Domain history:

Since 1946, two families united by a common passion have cultivated their vines that span two appellations: Mâcon-Villages and Viré-Clessé. The ideal location and orientation of the domaine as well as the cultivation methods offer rich and structured wines.

Terroir:

Located on the Viré village the vines on the estate are planted at 300 to 450 m in altitude on slopes with south-southeast exposure. The soil is rich in lime and clay. The vine stocks have an average age of 55 years. We use the Guillot pruning technique and our cultivation methods are reasoned, with managed natural grass cover.

Vinification:

Our facilities are very modern. The vats are kept at controlled temperatures. We use pneumatic presses and traditional cold winemaking techniques, giving the wine the best natural aromas.

Tasting notes :

The robe is yellow gold with greenish highlights. To the nose, their aromas suggest white rose, acacia and citrus fruit. In the mouth, the palate is fresh, dry and well-fruited. Its aromatic complexity and smooth body gives its character to the wine.

Food Pairing :

Creamy risotto with meat, poultry, or fish. In the summer, this wine will do justice to grilled fish, cold antipasto, ratatouille.

