



## LOCATION

Bourgogne

## VARIETAL

Chardonnay

## TERROIR

Marly limestone soil containing clay

## PRESENTATION

Located west of the longest limestone secondary mountain ranges that stretches from Tournus in the north to Fuissé in the south, the vineyards of Milly-Lamartine occupy the westernmost slopes of the Mâconnais' vineyards. It is unique in that it is influenced by the coolness of the higher altitudes of the Haut-Mâconnais, of between 290 and nearly 400 m. The vines grown in a diversity of soil types (limestone, clay, marls) depending on the plots. Exposure varies too, ranging from northeast where it is cooler to southwest where the vines are more exposed to the sun.

The name "Lamartine" was added to the name of the village of Milly in 1902 in honour of the famous poet, Alphonse de Lamartine, who was mayor of the village and owned an estate here.

## WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees: 80% in stainless steel vats and 20% in oak barrels for 8 to 9 months.

## TASTING

Fresh, delicate nose with scents of gunflint and menthol which mingle with notes of peach and apricot. On the palate, this wine's body and aromatic complexity are balanced by lovely freshness that is characteristic of this higher altitude terroir.

## SERVING

Serve at 11-13°C (53-55°F).

To taste young on the fruit or to keep 2 to 3 years.

## FOOD PAIRINGS

Simply prepared fish and seafood

White meats and poultry, grilled or served in a light sauce

## QUOTES

Tim Atkin: 91/100 (2023)

Jancis Robinson: 16/20 (2022)

Wine Spectator: 90/100 (2022)

