

DOMAINE DES VERCHERES

Domaine des Vercheres is a family Domaine located in the northernmost part of the Macon region, just south of the Cotes Chalonaise. Owner Andre Dupuis is now succeeded by his two sons, Remi and Jean-Christophe. The 10-hectare Macon Villages vineyard, in the communes of Mancey and Royer, is planted entirely with Chardonnay on south-east facing slopes at an average altitude of 250 meters. The vines average 30 years of age.

The soils in the two largest parcels are a mix of clay and limestone, covered with small white pebbles. In one parcel, the subsoil is deep and cool clay, which makes for a slow ripening process and the development of complex pit-fruit and citrus flavors. The other parcel has an almost pure rock soil where the vines' roots go deep into the limestone. This parcel warms up early and provides ripe, generous Chardonnay fruit with a distinct minerality. The exceptional quality of the Domaine des Vercheres Macon Villages is the result of the blending of the fruit from these two vineyard sites.

COUNTRY	FRANCE
REGION	BURGUNDY
APPELLATION(S)	MACON-VILLAGES
PRODUCER	DOMAINE DES VERCHERES
FOUNDED	1955
ANNUAL PRODUCTION	2,900 Cases
FARMING	LA LUTTE RAISONNÉE
WEBSITE	http://www.bourgogn e-vigne- verre.com/fr/30- domaine-des- vercheres

Dupuis pere pioneered the use of the "Guyot simple" pruning method, then more common in the Cote d'Or, but not in the Macon region. By using this method, which leaves one fruit-bearing branch (cane) on the vine, the viticulter is able to reduce yields and obtain more concentrated fruit. More recently, the Dupuis sons have planted grass in every second row and placed straw in the others in order to control erosion on the steep slopes and preserve the health of the soil.

The Chardonnay grapes are quickly pressed in a state-of-the-art pneumatic press, in order to extract all the fruit and aromas while avoiding any bitterness. The juice ferments (using only native yeasts) and is aged entirely in temperature-controlled, stainless-steel tanks. The wine is assembled and bottled after the malolactic fermentation completes in the spring. It is the perfect all-purpose white wine, served chilled but not ice-cold. The **Domaine des Vercheres Macon Villages** represents outstanding value in Burgundian Chardonnay.







