

Michel Guignier 2014 Macon Villages, Burgundy

Product Description

The Chardonnay for this pretty little white wine is grown in clay and limestone soils and is fermented in stainless steel tanks so freshness is the key here. Plenty of bright green apple and hints of under ripe pears, light weight in the mouth and with a nervy, bright finish.



About:

It goes without saying that Michel practices organic and biodynamic viticulture (he is certified by Agriculture Biologique and Demeter) and makes his wines without any additions. No industrial yeast, no added enzymes, no acidification, no filtering, no fining, no sugar, no new oak and no added sulphites. But there is more than that going on here. It goes without saying that Michel practices organic and biodynamic viticulture (he is certified by Agriculture Biologique and Demeter) and makes his wines without any additions. No industrial yeast, no added enzymes, no acidification, no filtering, no fining, no sugar, no new oak and no added sulphites. But there is more than that going on here.

Michel believes passionately in biodiversity and soil quality and his vines are dotted through his farm which sits in the middle of the forests that surround the village of Vauxrenard. It is this forest and the careful management of the land that promotes the biodiversity that is so essential for the health of the grapes.

He has a number of vineyards around Vauxrenard as well as others in Fleurie and Moulin a Vent. La Bonne Pioche is a lovely 7 hectare vineyard near Vauxrenard with vines that are thirty years old. It faces south east and the soil is friable granite. He has another 4 hectares of vines in Fleurie and Moulin a Vent. One of the plots has vines that are more than 75 years old.

All his grapes are fermented in concrete tanks with epoxy lining and he uses a semi-carbonic method of fermentation.