



« Terres Secrètes » is range of
from different named vineyards.

into niches in the prettiest villages of the mâconnais region. Each wine has
been designed by the cellar master; he has selected the grapes
and extracted the best from them.

outstanding appellations, produced
Plots that are sometimes tiny, snuggled

LES SENTINELLES

Our collection « Les Sentinelles » as a tribute to the two emblematic Mâconnais rocks, come from a rigorous selection of our oldest vines. The winemaking process is respectful of the fruit and an ageing in oak barrels reveals this wine worthy of our grand terroirs.



MÂCON

Grape variety: Gamay

Vineyard: The vines are located between the Saône river and the hills of the Mâconnais with West to East exposure. The vines are on average 48 years old.

Soils: Clay-limestone soils with granitic faults.

Yield: 64 hl/hectare.

Harvest: Machine harvested, when the grapes are fully ripe.

Vinification: Grapes are de-stemmed and put in vats where they are heated up to 12 to 18 hours for colour extraction. Then the vats is cooled for alcoholic fermentation.

Ageing: A part of the wine (10%) is aged in barrels for 8 month, then it is blended with the rest in a tank for another 4 months of ageing.

Tasting notes: A bright red wine tinged with purple, exhaling strong notes of blackcurrant and blackberry. It attacks powerfully and rounds off as it develops with nice persistence.

Food pairing: It goes perfectly with Mâconnais chitterling sausage and goat's cheese, as well as hearty food such as pork sauté and game casseroles.

Serving Temperature: Serve at 14°C.

% alc./vol. : 12,5% vol.



The Vignerons des Terres Secrètes are committed to sustainable development, generation after generation, we have come to know our territory and to ensure its preservation.