



« 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-VILLAGES

Grape variety: Chardonnay.

Vineyard: The vines are located between the Saône river and the hills of the Mâconnais with West to East exposure. The vines are minimum 45 years old.

Soil: Chalky to clay-limestone soils especially favorable to the growth of the vines.

Yield: 68 hl/hectare.

Harvest: Harvested at an optimal level of ripeness.

Vinification: The success holds due to the optimal ripeness of the grapes (12 to 13 probable degree of alcohol), the quality of the press with a selection of the juices, as well as to the strict settling and the control of the fermentation temperatures.

Ageing: A part of the wine (5%) is aged in French oak barrels for 12 months, then blended with the rest in a tank.

Tasting notes: This bright clear wine develops aromas of white flowers with notes of citrus and yellow fruits. Fresh, round and smooth it offers a lovely staying power in the mouth.

Food pairing: Ideal as pre-dinner drink as well as all along a meal: chicken in cream, fish in sauce or with cheeses such as Saint-Nectaire.

Serving temperature: Serve between 11°C and 13°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.