



VRAC Macon Chardonnay 2018



REGION	Macon A.O.C.
GRAPES	100% Chardonnay
VITICULTURE	Sustainable agriculture.
VINICULTURE	Fermentation via natural yeast in stainless steel tanks. Unoaked.
ALCOHOL	12.5%

“VRAC”, or “en vrac” translates to “bring your own bottle”. In many French villages, locals will bring bottles or jugs to a nearby winery and fill them up with an easy drinking wine to use as their house wine.

The Mâconnais region is the largest in Burgundy. Situated between Côte Chalonnaise to the north and Beaujolais to the south, the Mâconnais is home to famous A.O.C's Pouilly-Fuissé and Viré-Clessé where 85% of the fruit grown is Chardonnay. The soils here are a blend of limestone and granite, and the wines produced are well-known for their fresh aromas, flavors reminiscent of apple and peach, and beautiful structure.

VRAC Macon Chardonnay is such a delicious wine and so true to the style of this region that Balthazar in New York City has served it by the glass for over 10 years.
