

# Domaine des Gandines Mâcon-Péronne dry white 2023



DOMAINE  
DES  
GANDINES

**Product price:**

**€108.00**

**Product features:**

Area: BURGUNDY

Winemaker: Benjamin et Florent DANANCHET

Vintage: 2023

Appellation: Mâcon Péronne

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: chardonnay

Alcool: 13

**Product short description:**

**92/100 RVF.** An intermediary between the simple Mâcon Villages and the Viré-Clessé from the domaine, this very fine Mâcon-Péronne is particularly successful in 2023. To be enjoyed until 2027.

**Product description:**

**PRESENTATION OF THE DOMAINE DES GANDINES**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this:

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**La Revue du Vin de France** (J-E Simond, June 2025): 92/100. *Notes of flowers and melon, ample and supple texture, accessible, nourishing and flavorful, subtle profile.*

### **Technical sheet written by the domaine**

The Mâcon Péronne is a white wine made from Chardonnay sourced from a blend of plots located in Péronne, aged between 25 and 80 years, and hand-harvested. The wine is vinified and aged on fine lees in tank for 8 months, resulting in a fresh and fruity Mâcon wine.

**Tasting notes:** Beautiful golden yellow color, fresh nose revealing citrus notes (lime) complemented by a lovely floral touch and aromas of dried fruits (hazelnut). On the palate, the wine is lively, straight, and at the same time round and fruity.

**Gastronomy:** This Mâcon Péronne will pair perfectly with: an aperitif, a seafood platter, charcuterie, white meat.

**Aging potential:** We recommend enjoying this Mâcon Péronne within three years after bottling (2024->2027), to fully appreciate its freshness.