

Domaine des Gandines Mâcon-Péronne dry white 2024



DOMAINE
DES
GANDINES

Product price:

€108.00

Product features:

Area: BURGUNDY

Winemaker: Benjamin et Florent DANANCHET

Vintage: 2024

Appellation: Mâcon Péronne

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chardonnay

Product short description:

An intermediary between the simple Mâcon Villages and the Viré-Clessé from the domaine, this very fine Mâcon-Péronne is particularly successful in 2024.

Product description:

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

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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 both round and fruity.

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

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