

Domaine Des Gandines Mâcon Villages dry white 2023-2024



DOMAINE
DES
GANDINES

Product price:

€90.00

Product features:

Area: BURGUNDY

Winemaker: Benjamin et Florent DANANCHET

Vintage: NM

Appellation: Mâcon Villages

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 90/100

Cépage dominant: chardonnay

Product short description:

90/100 RVF. A true Mâcon, certified organic, from noble terroirs, perfectly vinified, fresh and fruity. A reliable choice for those seeking a good accessible Bourgogne. This bottle is not vintage-dated as it is a blend of 40% from 2023 and 60% from 2024 (to carry a vintage, the wine must be at least 85% from that vintage). This blend comes from the beautiful harvest of 2023, of which the surplus has been retained to complement the very low yields of 2024.

Product description:

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

Comments on this

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RVF Guide to the Best Wines of France 2026 (Sept 2025): **90/100**. *The Mâcon-villages remains simple, well-ripened, and immediate.*

Technical sheet written by the domaine

This Mâcon Villages is made from old vines and young vines planted in the municipality of Saint Albain. It is a fresh wine with explosive aromas of citrus and exotic fruits. It offers a beautiful balance between roundness and acidity. This bottle is not vintage-dated as it is a blend of 40% from 2023 and 60% from 2024 (to carry a vintage, the wine must be at least 85% from that vintage). This blend comes from the excellent harvest of 2023, of which the surplus was kept to complement the very low yield of 2024.

Appellation: Mâcon-Villages

Grape variety: Chardonnay

Soil type: Clay-limestone

Cultivated using Organic and Biodynamic Farming
Organic Wine (Demeter)

Vinification and aging:

Manual harvesting.

Fermentation in temperature-controlled stainless steel tanks, using indigenous yeasts.

Aging in temperature-controlled stainless steel tanks.

Tasting and Gastronomy:

EYE: Green gold color, clear.

NOSE: Aromatic, complex, with aromas of acacia, white flowers, citrus, and exotic fruits.

PALATE: Crunchy, intense, tangy, with citrus notes, round, mineral, good intensity, long persistence.

FOOD AND WINE PAIRINGS: Mediterranean cuisine, Spicy dishes, Sushi, Aperitif, Seafood, Shellfish

Aging potential: To be enjoyed between 2024 and 2027