

Domaine de la Sarazinière Mâcon-Bussières "Claude Seigneuret" dry white 2024



Product price:

€144.00

Product features:

Area: BURGUNDY

Winemaker: Philippe et Guillaume
TREBIGNAUD

Vintage: 2024

Appellation: Mâcon-Bussières

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chardonnay

Product short description:

The "signature" cuvée of the domaine, a discreet aging in oak barrels and above all a Great Burgundy, made from chardonnays planted almost 100 years ago by... Claude Seigneuret :-). It is thanks to this cuvée that the domaine was selected in our range. Very good value for money (increasingly rare in Burgundy).

Product description:

PRESENTATION OF THE DOMAINE DE LA SARAZINIÈRE

+ ALL ITS OTHER CUVÉES IN STOCK

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Technical sheet written by the domaine

All our white wines are produced with indigenous yeasts and bacteria, with fermentations sometimes being long. Malolactic fermentations are systematic except in exceptional cases. Stabilization before bottling is simple: light filtration, no fining. The management of sulfur in the wines is rigorous and allows us to achieve light and digestible totals. The goal for white wines focuses on drinkability and fruit without losing richness and complexity on the palate.

Mâcon Bussières white "Claude Seigneuret":

Cuvée historical of the domaine, it comes from our oldest Chardonnay vines, planted by Claude Seigneuret himself in the first half of the 20th century, after a long and careful selection process.

The plots are all located around the domaine in very calcareous clay soils on south-facing slopes.

This cuvée is aged in barrels for about 10 to 12 months in barrels aged 0 to 10 years, on fine lees, without any particular intervention.

The maturities, always ideal, regularly produce wines with notes of yellow-fleshed fruits, almond, and iodine with a light and well-integrated woodiness.

If you like the wines of the Domaine de la Sarazinière, you might appreciate those from [CLOS DES ROCS](#)