



Haynes Hanson & Clark

WINE MERCHANTS

Mâcon-Chardonnay, Mallory & Benjamin, Domaine Talmard 2023

Burgundy, France



PRODUCER

Situated in Uchizy, Domaine Talmard has passed down through the Talmard family for many generations, the most recent change being in 1997, when Paul Talmard handed the baton onto his daughter Mallory and son-in-law Benjamin. In 17 years, the domaine has flourished, with growth of the vineyard area to 31 hectares, entirely planted with Chardonnay. Focus here is on producing wines of purity, pleasure and natural charm.

VINEYARDS

Mixed farming is practiced at the domaine, with vineyards growing alongside fields of wheat. This Mâcon is made from grapes sourced from the village of Chardonnay. Harvesting is done by machine, to allow them flexibility and speed at a time of year when daytime temperatures can be high.

WINEMAKING

Grapes are pressed pneumatically, with only the first pressing being used. Fermentation takes place using natural yeasts in stainless steel tanks, at temperatures between 12-18°C. After filtration, the wine is bottled as soon as possible, the spring after the harvest, to retain its vibrant fruitiness.

TASTING NOTES

Pure citrus-peach aromas lead to a medium bodied, ripely flavoured palate. This is a rich, creamy style of Mâcon, which retains racy freshness. Texture is smooth, the finish being bright and lively.

Grape Varieties	Chardonnay
Vintage	2023
ABV	13.5%
Style	Dry White
Body	Medium bodied
Oaked	Unoaked
Closure	Cork
Notes	Suitable for Vegetarians; not suitable for Vegans