

DOMAINE PERRAUD

DE LA GRANDE BURETTE

'For wine lovers who enjoy Chardonnay for its minerality and its ability to convey nuances of soil and site — rather than simply for its capacity to carry new oak past the blood-brain barrier — there is no better source of wine today than the Mâconnais, especially if price is an issue.' -Stephen Tanzer

Year Founded: 1951

Region: Burgundy, France

Winemaker: Thomas Perraud

Known For: Sourcing fruit from one of the region's award-winning cooperative producers.

-Organic-

When we first visited the Mâconnais so many decades ago, we knew this was the mother lode. With the valley of Vergisson as its center, this region was teeming with forward-thinking winemakers, exceptional vineyards and expressive wines being offered for a mere fraction of the cost of Côte d'Or bottles. Sourced from one of the region's award-winning cooperative producers, our special selection of Mâcon-Villages hits all the sweet spots—older-vine, succulent fruit, a tangy minerality from the vineyard's chalky soils, balanced alcohol and a price point that for the quality, seems criminal. This is value Chardonnay with a soul, a high-quality blanc from one of France's finest white-wine regions that will seduce and astound those who claim allegiance to Côte de Beaune whites.



2024 Domaine Perraud Mâcon-Villages Vieilles Vignes



100% Chardonnay. Vineyards are located on hillsides some 900 feet above sea level or higher, not far from the appellation of Saint-Veran. Soils are a combination of chalk and clay. 30- to 50-year-old vines. Hand-harvested. Grapes are pressed full-cluster then fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged primarily in tank; some 10% of the wine is aged in older French oak barrels. Bottled unfiltered and unfiltered. Aromas of fresh herbs, ripe lemons, crushed stones, lime zest. Ripe and balanced; thirst-quenching. Pair with fresh salads; shellfish (oysters or clams); roasted chicken with fresh herbs.