Clos de L'Église, AOP Mâcon-Charnay 2025

FPB9261 BOUTINOT FRANCE BEAUJOLAIS / MACONNAIS, FRANCE

13% | 6 x 75cl | Cork

Chardonnay 100%

Vegetarian, Vegan

An elegant, unoaked Mâcon-Charnay sourced from old vines from a single, once walled vineyard, sited next to church of Sainte Madeleine.

Boutinot
WINES

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PRODUCTION

Clos de l'Église hails from the southerly village appellation of Mâcon-Charnay, just north of Boutinot's Burgundian base in Saint-Vérand. The vineyard has a fantastic south-east facing position sweeping downhill from the front of the Roman village church (Sainte Madeleine) towards the dramatic scenery of the prehistoric site of the Roche de Solutré. The vine here are all at least 30 to 50 years old. Though all the grapes come from a specific plot, different areas of the plot are vinified separately to benefit from the varied terroir. No oak is used in order to maintain the purity of fruit. These parcels are then blended to create a wine with a point of difference from generic Burgundy Chardonnay, which highlights the characteristics of this special lieu dit.

TASTING NOTE

This is an elegant, unoaked Mâcon-Charnay. Ripe citrus notes on the nose, with a complex palate which balances baked apple and some fresh florals and a gently herbaceous and mineral streak.

FOOD MATCH

Ideal with a puff pastry chicken pie, or with roast belly pork.

NOTES