

TUTTO

DOMAINE DES FAUVETTES

Mâcon, Bourgogne



From a tiny cellar adjacent to her home in the village of Uchizy in the Mâconnais, Maryse Chatelin produces wines of rare finesse.

Having worked alongside her husband Alexandre Jouveaux for many years, in 2012 Maryse found herself a quiet spot amongst woodland outside the village and planted a small parcel of Pinot Noir over pure limestone. The vines face east and are amongst the highest in the region at three hundred metres above sea level, a real boon in the age of climate change. The vineyard's remote location allows for a focus on biodiversity and the beautiful site positively teems with life. She also farms a small, sixty year old parcel of Chardonnay in Viré-Classé

In the cellar, Maryse displays a real lightness of touch. Fermentations are carried out as infusions, the wines are aged in old foudres and bottled by gravity directly from the casks, unfiltered, with nothing added at any stage.

Achingly pure, Maryse's wines are unlike any we have tried from Mâcon.

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De l'Aube à l'Aube ...

BOURGOGNE DE L'AUBE À L'AUBE

2021

From young vines of Pinot Noir planted over pure limestone in Uchizy, facing east, some three hundred metres above sea level. The grapes were fermented as whole bunches for a fortnight in cuve, left to infuse without pigeage or remontage, before being pressed off to large foudres for one year of élevage. Bottled by hand directly from the casks, this cooler vintage has produced a wine of real finesse. Pale rose in colour, it is compact and elegant, with delicate notes of red berries, earth and minerals combining to beautiful effect. A wine where every little detail is in place.