



Wijnfiche

**Domaine Fichet – Cuvée La Cra |
Mâcon Igé
France (BOURGOGNE MACONNAIS) –
2021**

Domain

Dom. Fichet

Domain Fichet is located in a small village of Igé in the hamlet of Martoret (south of Burgundy) and is 19 hectares. The brothers Pierre-Yves and Olivier Fichet are descended from a family of winemakers who sold their wines to cooperatives. After the crisis in the 70s, they left the cooperative and since then have been selling their wines directly on the market. Pierre-Yves is responsible for the vineyard where he grows healthy and ripe grapes in a traditional and meticulous way. Olivier takes on the vinification process. On the Southeast oriented plots on the clay and chalky soil the 2 main red grape varieties are grown, namely Pinot Noir and Gamay. On the Southwest-oriented plots that enjoy more sunshine, the white Chardonnay grape is grown on a chalk-rich and chalky surface. The Fichet brothers have twice been named best young winegrowers in Burgundy.

Vinification

The 4 hectares of vineyards were planted between 1969 and 2017 on chalky soil. Upon receipt, grapes are manually sorted and cold pre-fermentation for 12 to 24 hours follows. Pneumatic pressing, traditional vinification in oak barrels and a 6-month long fermentation. Finally, the wine is bottled after a total ageing period of 18 months.

Taste

The wine has a golden yellow colour with an oily viscosity. In the nose, it has notes of citrus and exotic fruit. On the palate, the wine is oily and supple, with hints of butter and exotic fruit. Complex, rich and a very long finish.

Food pairing

Fish in sauce | Quiche | Fish in butter sauce

General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 10-12 °C

Taste profile: Complex with oak

