



## Manoir du Capucin

### MÂCON DAVAYÉ

#### AOC Mâcon-Villages

The Bayon family owns this Manor since the last century but the vineyards of 12.5 hectares were rented. It is only in 2002 that Chloé, Winemaker, & Guillaume, Vineyard Manager, decided to come back with the aim of reviving the passion and tradition from her ancestors after studying Oenology in Provence. The domaine is sustainably farmed and the wines have won many awards in France. — “A young lady Winemaker with an amazing potential & future”



#### COUNTRY

France

#### VARIETAL

Chardonnay

#### SOIL TYPE

Clay-rich with sandy layers and veins of limestone that has been broken up by erosion.

#### VINEYARD

This village is limited to the east by the Petite Grosne river, alongside the vines of Saint-Véran. South-east exposure at an altitude of 200 meters above sea level.

#### HARVEST

Manual picking in double-bottomed bins to avoid maceration during transport.

#### VINIFICATION

Pneumatic presses for greater respect of berry integrity. 24-hour settling and temperature regulation to preserve all aromas. Natural malolactic fermentation. Aged in vats on lees for around 12 months.

#### TASTING NOTES

Very expressive notes of white-fleshed fruit juice like peach, apple and pear. With oxygenation, these grow more floral, suggesting hawthorn and white garden flowers. Very smooth mouthfeel with a fruity body, length and underscored by a joyful freshness.

Discover the Exceptional  
[hmercerimports.com](http://hmercerimports.com)