

MACON PRISSÉ

Burgundy, France

Domaine de la Pierre des Dames

www.domainedelapierredesdames.fr

Method & Production

The estate grown Chardonnay grapes are machine harvested from vineyards in the commune of Prissé. Fermentation in stainless steel tank, using selected yeasts. The wine then matures on the fine for five months, before filtration and fining.

Tasting Notes

This Mâcon-Prissé presents a pale golden hue. An expressive nose that reveals delicious notes of sweet white fruits. On the palate, the wine is clean and well-balanced, offering nice texture. The finish is marked by citrus, adding a nice touch of freshness.

Food Matching

Seafood Risotto

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PD0225	Macon Prissé	Chardonnay	2025	13.5%	Cork	6x0.75lt	No	No	No	No