

# Dom Normand Macon la Roche-Vineuse

## THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: La Roche-Vineuse

CEPAGE: 100% Chardonnay

AGING: On fine lees in vats

ANNUAL PRODUCTION: 2,000 cases

## THE STORY

Originally from the “Nievre” region in France Alain Normand settled in Macon to develop and manage a 13 hectares vineyards business. Since the company was taken over by Mr. Normand in 1993 the vineyards kept expanding. In 2010 his wife, Sylvaine Normand joined him as a partner and obtained additional family owned hectares of land. Since the partnership in 2010 the business aimed at conquering new markets with solid know-how based on both partners experiences of the industry. The Vineyards have also integrated a strong corporate social responsibility to guarantee a low environmental impact production. The company shares and respects local traditions with the production of natural quality wines. The vineyard insisted on avoiding any changes within the land and adapted to the territory.

## THE ADJECTIVES

AROMAS / FLAVORS: Fresh lemon panna cotta, citrus zest, seashell

MOUTHFEEL: Clean with a zesty finish

## THE SELLING POINTS

SUSTAINABILITY: Green Practicing, Natural Fermentation

PAIRINGS: Poultry, seafood, french cheeses

