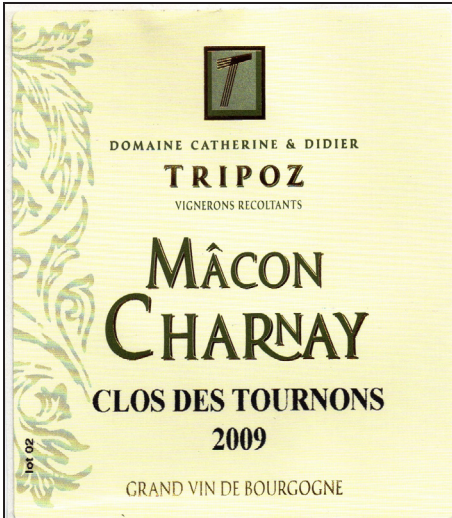


where	what	when	sugg. retail
FRANCE	WHITE	WEEKLY	PLEASE INQUIRE

**DOMAINE TRIPOZ
CHARNAY CLOS DE TOURNON**



If good breeding is high on your checklist for an excellent quaffer - this one will surely suffice.

conceptual doppelgänger



Perhaps a bit of a cliché, but the crisp white shirt is such a classic, that its replication in other mediums speak to its universal appeal.

Macon Charnay will out-crisp the best french cleaners crispest white shirt. I challenge thee!

Winemaker	Didier Tripoz
Alcohol	12.5%
Grapes	100% Chardonnay
Region	Burgundy
Sub-Region	Mâcon
Village	Charnay-les-Macon
Vineyard	5 ha. Clos des Tournon (the quality of the wine from this vineyard has been recognized for centuries, thus it has been characterized as a "lieux dit.")
Vine Age	30 years old
Soil/Aspect	Full of clay & limestone. South/Southwest facing.
Closure	Cork
Size	750ml
Producer	Catherine and Didier purchased the Domaine in 1989. They manage 10 ha of vines, of which 7.2 are Chardonnay. The balance is planted with Pinot Noir and Gamay. They are a husband and wife team, both in their 40s, and hark from local wine making families. They are 'people of the land' and follow a non-interventionist approach, so their wines represent the truest expression of the vineyard. Didier blends the best of both traditional and modern winemaking. He refuses to succumb to market whims, and does not use oak on his Macon Village and most of his other wines. His brother, Laurent, also makes wine in the Maconnais, and his biodynamic principles have influenced Didier.
Viti/Vini	Practicing organic. Hand harvested. Stainless steel fermentation. Indigenous yeasts, hence a slow alcoholic fermentation, usually lasting 3-4 months. Time on lees. Partial MLF.

