



Champagnes & Châteaux
QUALITY SINCE 1989

MÂCON-CHARNAY 2022 DOMAINE GUEUGNON-REMOND

Domaine Gueugnon-Remond is a small family estate of 12 high quality hectares of vineyards concentrated on a 6km radius around Charnay-Les-Mâcon. Established in 1980 and run by second-generation winegrowers, Véronique and Jean-Christophe Rémond since 1997. They immediately decided to practice sustainable winegrowing when they took over. Bringing out the very core of the terroir, they are constantly looking for the purity of the fruit and the mature expression of the Chardonnay.

Grape: 100% Chardonnay

Vineyard & Vinification Note:

This wine is made from vines with an average age of 20, mostly on clay loam soils.

Traditional vinification: mechanical harvesting, thermal controls fermentation vats

The wines remain on the lees until bottling in April.

Tasting Note:

This wine has a fresh attack, aromatic nose with a fruity mouth.

Food Pairing:

This Mâcon Charnay, in its early years will enjoy an aperitif and during maturation gladly accompany all kinds of bowls of vegetables or fish or white meat dishes and the famous small regional Mâcon.



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