

Domaine Sylvaine & Alain Normand

Maçonnais



The Wines

- *Mâcon La Roche-Vineuse*: This comes from roughly five and a half hectares (13.5 acres) of vines and is made in a distinctly artisan style with native yeast in vat and an extensive upbringing on its fine lees (that spicy zesty quality in the finish of the wine comes from this lees contact). The bottling is usually in the summer following the harvest, but can easily wait until the autumn if the wine isn't ready. Production averages 2,500-3,000 cases in normal years.
- *Mâcon La Roche-Vineuse Vieilles Vignes*: This comes from roughly four hectares (5 acres) of vines planted in the late 1940s after the war. The wine is made in a combination of old and new barrels, and normally is bottled without fining or filtration. The *élevage* can be extensive; the 2010, for example, was bottled in March of 2013.
- *Pouilly-Fuissé*: The Normand holdings in Solutré are divided among 15 parcels, and the wine for this, the cuvée classique, come from 30-40 year old vines. Normally, the wine is made in tank, but in some years a few barrels are also used. Production averages 800 cases in a normal year. The famous Rock of Solutré dominates the skyline, and vineyards come off of its south-eastern flank to dip into a little valley and then climb back up the opposite side to face northeast. The highest and lowest vineyards are classed AOC Mâcon; the middle of the flanks are reserved for Pouilly-Fuissé.
- *Pouilly-Fuissé Cuvée Terroir de Solutré*: This is a selection of two old vine parcels (in Les Craies and Les Vignerains) totaling one hectare (2.5 acres), planted in 1930 and 1960, and facing south. Native yeast, raised in a combination of new and old barrels on its lees for an extended period, and normally bottled without fining or filtration. Annual production averages 400 cases normally.