

Domaine Alain Normand

Maçonnais



2007 Mâcon La Roche Vineuse poured by the glass at Chez Panisse, Spring, 2009.

2008 Maçon La Roche Vineuse

“A plump, succulent white, full of apple, white peach and grapefruit flavors. This is fresh and mouthwatering on the finish.”

88 points– Bruce Sanderson, The Wine Spectator (August 31, 2010)

2007 Maçon La Roche Vineuse

“A firm, apple-infused white that shows a nice mineral underpinning. There's good balance and length, and this should be even better in a few months. Drink now through 2010.”

88 points– Bruce Sanderson, The Wine Spectator (Web, 2009)

2005 Maçon La Roche Vineuse

“Really good Mâcon is not only really good, but nearly indispensable. Most Chardonnay from California, Australia, Argentina and the like are too sweet and obvious to work with moderately robust foods like grilled fish, which are in turn indispensable for those of us who wish to live to ripe, old ages. Most Chardonnay from Burgundy is either too expensive to make sense with such foods on a daily basis, or too thin and acidic to measure up to the challenge. Sure, there's lots of insipid Mâcon available, but you'll have no difficulty distinguishing this wine from the run of the mill. It shows lovely apple fruit with a little peach undertone, along with nice minerality and subtle notes of spice and yeast lees that hover just below the level at which they'd announce themselves as distinct elements in the wine's aromas or flavors.”

88 points– Michael Franz, winereviewonline.com (September 19, 2006)

“A delicious white that's intense with apple, honeysuckle and lemon flavors. Very clean and vibrant, with a mineral edge on the finish. It's all about harmony and a sense of place. Drink now through 2012.”

90 points– Bruce Sanderson, The Wine Spectator (June 30, 2007)

“Light, bright gold. Fresh peach, poached pear and vanilla on the nose, with gentle spiciness building in the glass. Medium in body, with chewy pear and pit fruit flavors and impressive depth and breadth. Turns sweeter on the close, and shows a wonderful clinging texture. There are no edges here.”

90 points– Josh Reynolds, International Wine Cellar (March 2008)