

Aimé Blouzard

Burgundy, France

Winemaker: Rémi Desmaris

Region: Burgundy, France

Location: Macon, France

Appellation: Macon Perrone



45-75 year old vines planted in the Village of Macon Perrone



Hand Harvested, direct pressed, fermented with native yeast. Aged on the lees in stainless steel and concrete vats for 8 to 9 months.



Certified Organic



100% Chardonnay



About the Winery/Winemaker

wine has a good grip on the palate, followed by roundness and citrus notes. Rémi Desmaris set up in 2016 on 5 hectares and initially worked alongside his cooperative winegrower parents. He began by selling his harvests in bulk, although he soon wanted to practise the winegrowing profession in its entirety. For him, enhancing and protecting his terroir meant making and marketing his own bottles. The cow shed belonging to Aimé (Blouzard), his maternal grandfather, will be converted into a winery in 2019. With this transformation, the estate as Rémi imagined it was born. The same year, he began his transition to organic farming. In 2024, Rémi was joined by his wife Sarah. They both wanted to develop bottle sales while preserving the historic farm and the local natural heritage. All the wines are unfiltered. The wines are matured in concrete and stainless steel vats, as well as in oak barrels. The estate now covers almost 13 hectares, with clay-limestone soils and a few plots with a high concentration of flint. Concerned about the environment and the impact of their activity, Rémi and Sarah seek balance and autonomy by developing agro-ecological practices.