



BOURGOGNE CHARDONNAY

La Part des Anges

REGION : Mâconnais
ORIGIN : Bourgogne – France
GRAPE VARIETY : 100 % Chardonnay
CLASSIFICATION : Bourgogne Regional Appellation

TERROIR CHARACTERISTICS

This Bourgogne Chardonnay is exclusively produced from selected plots from Cave de Lugny vineyards. Shallow soil made of limestone - South and East facing slopes, with optimum maturation. Average vine age : 40 years. Cave de Lugny is approved in Sustainable Wine growing since February 2015.

VINIFICATION AND MATURATION

Grapes are mechanically harvested then pressed in a pneumatic press. The alcoholic fermentation is carried out in oak barrels (25% new oak) . The malolactic fermentation is completed at 100%. Maturation takes place in oak barrels for 6 to 7 months minimum, with stirring of the lies. During this period, a small amount of wine will evaporate through the wood, this is what is called the share of angels, «la Part des Anges».

TASTING NOTES

VISUAL : clear and shiny golden yellow
NOSE : intense aromas of honey, nuts and yellow fruits, with subtil notes of toast and vanilla
PALATE : spicy and fruity, with a long-lasting finish, this wine is lively with a rich and creamy texture

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, petits fours
- Fish, seafood, poultry with cream
- Apple tart, pears, chocolate

Our suggestion : Monkfish with creamy sauce
At its best after two years in bottle; Already delicious, this wine can age 4 to 6 years according to the vintage.

