



MACON Chardonnay

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

TERROIR CHARACTERISTICS

This Mâcon is exclusively produced from Cave de Lugny vineyards, all based around the village of Lugny. Shallow soil made of limestone with South-South East facing slopes
Average vine age : 25 to 35 years
Cave de Lugny is approved in Sustainable Wine growing since February 2015.

VINIFICATION AND MATURATION

Grapes are hand and mechanically harvested then pressed in a pneumatic press.
The alcoholic fermentation is carried out in temperature controlled stainless steel vats (constant temperature of 16 to 18°C)
The malolactic fermentation is completed at 100%
The wine is matured with its lees in stainless steel vats then packed in Bag In Box.

TASTING NOTES

VISUAL : clear and shiny golden yellow
NOSE : mixed aromas of fruits and white flowers, with a hint of hazelnut and citrus
PALATE : smooth and charming, this wine shows nice fruit flavours with a fresh finish.

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, petits fours
- Fish, seafood, poultry
- Vegetables dishes
- Sorbet

Ready to drink. To consume before 3 months after the purchase and until 6 weeks after opening.

