MACON-CRUZILLE

REGION : Mâconnais
ORIGIN : Bourgogne – France
GRAPE VARIETY : 100 % Chardonnay
CLASSIFICATION : Appellation Mâcon + name of the village

TERROIR CHARACTERISTICS

The village of Cruzille is situated in the North-West of the Macon region
Shallow soil made of limestone
South-South East facing slopes
Average vine age : 30 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 bottled in traditional Burgundy bottles.

TASTING NOTES

VISUAL : clear and shiny pale yellow, with green hints when young
NOSE : fresh and complexe with notes of dried fruits, citrus and grapefruit
PALATE : an easy-to-drink wine with a soft and fine finish

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, salmon
- Fish, seafood, poultry
- vegetables

Our suggestion : sushis assortment
Ready to drink ; this wine can age 3 to 5 years according to the vintage

GROWERS IN VIGNERONS DEVELOPPEMENT DURABLE SUSTAINABLE DEVELOPMENT

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Vin - Produit de France - Mis en bouteille à la propriété par Cave de Lugny à F.71260 Lugny - Contient des sulfites