



MACON-PERONNE

En Chassigny - No sulphite vinification

REGION : Mâconnais

ORIGIN : Bourgogne – France

GRAPE VARIETY : 100% Chardonnay

CLASSIFICATION : Appellation Mâcon + name of the village

TERROIR CHARACTERISTICS

These 10 hectares of vineyard of the village of Péronne, exclusively planted with Chardonnay grapes, give for a long time a very particular personality to the wine. It is the reason why the Cave isolated it for several years in the style of the «climates» of Côte-d'Or.

In an ethics of sustainable development, and with the desire to propose an alternative to sulfur, this single-vineyard was harvested and vinified without any addition of exogenous SO₂, since the mechanical grape harvest until the malolactic fermentation; only sulphites naturally stemming from the fermentation are present. This bioprotection technique consists in protecting the harvest with microorganisms of oenological interests as soon as possible, on the grape harvest, which, by their presence, prevent the development of bacteria or unwanted yeasts which could impact negatively on the quality of the future wine.

Shallow soil made of limestone, on a plateau with South facing slopes. Average vine age : 35 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 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.

When ageing, in stainless tanks, a light single sulfitation at 4g/hl was realized, an equivalent of 40 mg/l of total SO₂, and since was never rectified. This way of working so allows to reduce of more than 50% the final total SO₂.

TASTING NOTES

VISUAL : clear and shiny goldish yellow, with green hints when young

NOSE : rich and packed with superb aromas of plum, cherry plum, peach and scrubland

PALATE : A soft palate with a balanced fruit intensity. A lively finish so specific to our Mâcon appellation.

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, salmon
- Fish, seafood, wok, barbecue
- Poultry

Our suggestion : Citrus-flavored fish wrapped in foil paper

Ready to drink ; this wine can age 3 to 5 years according to the vintage

