



MACON-VILLAGES

Aigaicia

REGION : Mâconnais
ORIGIN : Bourgogne – France
GRAPE VARIETY : 100 % Chardonnay
CLASSIFICATION : Mâcon-Villages region Appellation

TERROIR CHARACTERISTICS

This Mâcon-Villages is produced from the village of Lugny, an early-ripening zone famous for the richness of the fruits.
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 mechanically harvested then pressed in a pneumatic press

Vinification is carried out 100 % in barrels : 10 % of barrels 100 % locust tree and 90 % of barrels called «freshness» the body of which is in oak and bottoms in locust tree. The characteristic of the ageing in barrels made of locust tree is not to bring of the patina and roundness of an oak barrel, but bring a flattering side on young wines and sublimate their freshness.

The malolactic fermentation is completed at 100%

The wine is matured with its lees for one year, in order to keep all the potential of the wine.

TASTING NOTES

ROBE : intense gold yellow

NEZ : Grilled and spicy then floral aromas on the bergamot orange and candied citrus fruits (lemon, grapefruit)

BOUCHE : structured and full-bodied wine with a clean attack, with an intense and aromatic freshness, with a long finish packed with minerality.

SERVING SUGGESTIONS & PRESERVATION

À déguster à 10-12°C avec :

- fish, seafood
- white meat with sauce, spicy poultry
- Camembert, Brie, Gruyère
- foie gras

Notre suggestion : grilled lobster

Ready to drink ; this wine can age 2 to 3 years according to the vintage

