



MACON - LUGNY

Les Charmes

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

TERROIR CHARACTERISTICS

Mâcon-Lugny « Les Charmes » is the flagship of Cave de Lugny range of wines, as well as the pride of our producers. This wine is produced from a specific area of the village of Lugny.

The “Les Charmes” vineyard is set on a 105 ha plateau made of chalky soil, with South-South East oriented slopes, providing it with the best exposure to sunshine. The average vine age is over 40 years, with a major part of the vineyard made of “muscated” chardonnay vines, giving the wine a unique style.

All the bottles labelled under this appellation benefit from a complete control of quality.

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.

TASTING NOTES

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

NOSE : fresh and fruity with notes of flowers and fruits (nuts, honey, acacia and citrus)

PALATE : medium-body, packed with delicate flavours of fruits with a slightly spicy finish. This wine benefit from the best of the appellation and stands out of the range of Mâcon-Villages, with a style close to the Crus du Maconnais

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, salmon
- Fish, seafood, verrine, sushis
- Poultry

Our suggestion : Roast chicken with bread sauce, game chips and stuffing

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

