



CAVE DE LUGNY

BOURGOGNE | 1926

MÂCON-LUGNY

REGION : Mâconnais

ORIGIN : Bourgogne - France

GRAPE VARIETY : 100 % Chardonnay

APPELLATION : Régionale Mâcon + name of village

TERROIR CHARACTERISTICS

Mâcon-Lugny is exclusively produced on the 163 Ha of vineyard located in the villages of Lugny, Bissy and St-Gengoux-de-Scissé. This appellation is almost a monopoly of the Cave with our producers cultivating 90% of its surface. An important management of the quality is therefore possible for all the bottles labelled under this appellation.

Shallow soil made of limestone, with South-South East 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.

TASTING NOTES & PRESERVATION

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

NOSE : fresh and complex with flavors of white flowers and dried fruits with subtil notes of acacia

PALATE : medium-body, rich and balanced wine with a slightly spicy finish

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

SERVING SUGGESTIONS

Enjoy ideally at 10-12°C with :

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

Our suggestion : Citrus jerk chicken

