



MACON

Gamay - Rouge

REGION : Mâconnais
ORIGIN : Bourgogne – France
GRAPE VARIETY : 100 % Gamay
CLASSIFICATION : Mâcon Regional Appellation

TERROIR CHARACTERISTICS

This Mâcon is exclusively produced from Cave de Lugny vineyards, mainly based in the village of St-Gengoux-de-Scisé.

Shallow soil made of limestone with 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.

Vatting and hot maceration are carried out to extract the fruity flavours of the Gamay. The alcoholic fermentation is then completed in stainless steel vats.

The malolactic fermentation is completed at 100%.

The wine is then packed in Bag In Box.

TASTING NOTES

VISUAL : intense and shiny ruby red, with purplish tints

NOSE : intense aromas of red fruits, blackcurrant and raspberry

PALATE : light and packed with fruits, with a fresh and generous finish. Typically a wine to share with friends !

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 12°C with :

- Aperitif, cold meat, mezze
- Thai cuisine, pizza, pie, vegetables
- Cheese

Our suggestion : assortment of tapas

Ready to drink. To consume before 3 months after the purchase and until 6 weeks after opening.

