



BOURGOGNE

Pinot Noir

REGION : Mâconnais
ORIGIN : Bourgogne – France
GRAPE VARIETY : 100 % Pinot Noir
CLASSIFICATION : Bourgogne Regional Appellation

TERROIR CHARACTERISTICS

This Bourgogne Pinot Noir is produced from Cave de Lugny vineyards, mainly based in the villages of Saint-Gengoux-de-Scissé and Cruzille.

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

A short maceration then the alcoholic fermentation are carried out in temperature controlled stainless steel vats (constant temperature of 28 to 30°C) and wooden vats.

The malolactic fermentation is completed at 100%

The wine is matured with its lees then bottled in traditional Burgundy bottles.

TASTING NOTES

VISUAL : clear and shiny ruby red

NOSE : subtle aromas of red and black fruits (raspberry and blackcurrant) with notes of spices

PALATE : medium-body, with notes of red fruits and liquorice, with a fresh and soft finish

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 12-14°C with :

- Aperitifs, cold meat
- Tagine, pizza, barbecue, wok
- Roquefort, Gruyère.

Our suggestion : grilled beef with roasted potatoes

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

