



MACON-CHARDONNAY

Grande Réserve

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

TERROIR CHARACTERISTICS

The village of Chardonnay is situated in the North of the Macon region and represents 80 ha of vineyard under this mythic name.

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

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 pale yellow, with green hints when young

NOSE : fresh and delicate with aromas of flowers (notes of citrus, apple and pear)

PALATE : light and packed with minerality, this wine perfectly combines freshness and long finish flavours.

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, salmon
- Fish, seafood, poultry
- Cod fillet

Our suggestion : Baby beetroot salad with spiced walnuts and goats' cheese toast

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

