



MACON-CRUZILLE

Le Gorfou

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

TERROIR CHARACTERISTICS

This Mâcon-Cruzille is exclusively produced from Cave de Lugny vineyards, based in the Cruzille village, north-West of Lugny. This appellation of about 4 ha is specialised in red wines production.

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

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 bottled in traditional Burgundy bottles.

TASTING NOTES

VISUAL : rouge rubis violacé, brillante et intense

NOSE : arôme de fruits rouges, en particulier framboise et cassis

PALATE : vin léger et généreux, avec une belle finale fruitée. Différent de son frère du sud, ce gamay « bourguignon » exprime un caractère et une richesse propres à son terroir d'origine.

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 12°C with :

- Aperitif, cold meat
- Tagine, couscous, Thai cuisine, pizza
- Cheese

Our suggestion : thai Curry

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

