



MACON - LUGNY

La Carte

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

TERROIR CHARACTERISTICS

This wine is produced from the single vineyard “La Carte”, in the village of Lugny.
Set on a 8ha hills with West oriented slopes, this vineyard benefits from late sunshine exposure.
Soil made of white-clay, upon Rauracian limestone
The average vine age is over 40 years.
This appellation is a monopoly of the Cave. Therefore all the bottles labelled under this appellation benefit from a complete control of quality.
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 goldish yellow, with green hints when young
NOSE : fresh and subtle citrus aromas with notes of exotic fruits and honey
PALATE : intense and elegant, this wine is balanced with vibrant minerality and packed with fruits and almond flavours.
This medium-body wine will develop its aromatic potential with ageing

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

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

Our suggestion : Stuffed chicken breast wrapped in pancetta

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

