



COEUR DE CHARMES Mâcon-Lugny

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

TERROIR CHARACTERISTICS

Mâcon-Lugny « Les Charmes » is the flagship of Cave de Lugny range of wines. This wine is produced from a specific and renowned area of the village of Lugny. Within this area, right at the heart, a distinctive zone of a few hectares has been isolated for its particularly homogeneous geological characteristics, a clayey-marly soil set on a Kimmeridgian limestone sub-soil.

The South East oriented slopes provides it with the best exposure to sunshine and therefore an early maturation. The average vine age is over 40 years. The average vine age is over 40 years, with a major part of the vineyard made of “muscatel” chardonnay vines, giving the wine a unique style.

From the isolation of the grapes until the vinification process, two years of study of this specific zone have enabled Cave de Lugny to determine the full potential of this terroir.

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 lengthily matured with its lees in stainless steel vats (minimum 15 month) then bottled in traditional Burgundy bottles.

TASTING NOTES

VISUAL : clear and shiny golden yellow

NOSE : intense and vivid with aromas of exotic fruits, crystallised pineapple, with hint of grapefruit and gun-flint notes

PALATE : medium-body, supple and packed with fruits, concentrated with an elegant intensity, and a mineral thirstquenching finish ; it matches the style of Mâconnais Crus

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Exotic food, sweet and sour cuisine
- Poultry, duck, foie gras
- Fish, seafood

Our suggestion : Roasted figs with honey, goat's cheese and rosemary

At its best after two years in bottle; Already delicious, this wine can age 4 to 6 years according to the vintage.

