



MACON - LUGNY

Eugène Blanc

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

TERROIR CHARACTERISTICS

Mâcon-Lugny is exclusively produced on the 163 Ha of vineyard located in the villages of Lugny, Bissy and St-Genoux-de-Scissé.

This appellation is almost a monopoly of the Cave with our producers cultivating 90% of its surface. An important management of the quality is therefore possible for all the bottles labelled under this appellation

Shallow soil made of limestone, with South-South East facing slopes

Average vine age : 35 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 goldish yellow, with green hints when young

NOSE : fresh and complex with flavors of white flowers and dried fruits with subtil notes of acacia

PALATE : medium-body, rich and balanced wine with a slightly spicy finish

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

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

Our suggestion : Citrus jerk chicken

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

