



MACON-VILLAGES

Florières

REGION : Mâconnais
ORIGIN : Bourgogne – France
GRAPE VARIETY : 100 % Chardonnay
CLASSIFICATION : Mâcon-Villages regional Appellation

TERROIR CHARACTERISTICS

- This Mâcon-Villages is exclusively produced from Cave de Lugny vineyards, all based around the Cave, except villages of Saint-Gengoux-de-Scissé, Burgy and Péronne.
- 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 yellow, with golden tints

NOSE : fresh and delicate notes of fruits and flowers (citrus, white flowers and honey)

PALATE : flattering, fresh and gourmand. This wine, which is a blend from different terroirs, is a model of Mâcon-Villages, combining minerality, delicacy and fruit expression

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

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

Our suggestion : Spiced rack of lamb with an almond and apricot crust

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

