



CAVE DE LUGNY

BOURGOGNE | 1926

MÂCON-LUGNY SAINT-PIERRE

REGION : Mâconnais

ORIGIN : Bourgogne - France

GRAPE VARIETY : 100 % Chardonnay

APPELLATION : Mâcon + name of village

TERROIR CHARACTERISTICS

This wine is produced from a specific area of the village of Lugny. This distinctive zone of 19 hectares is made of two limestone plateaux dating from the Jurassic, with soils from the Kimmeridgian. The East / East-West oriented slopes provide them with the best exposure to sunshine and therefore an early maturation. The average vine age is over 35 years

Cave de Lugny is approved in Sustainable Wine growing since December 2014.

VINIFICATION AND MATURATION

Grapes are mechanically harvested, then pressed in a pneumatic press under nitrogen protective atmosphere.

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 then matured with its lees in stainless steel vats then bottled in traditional Burgundy bottles.

TASTING NOTES & PRESERVATION

VISUEL : beautiful yellow color with golden hints, clear and shiny

NOSE : fine and flattering, with floral notes of lime tree and a pretty fresh fruit showing a hint of lemon

PALATE : Characterised by freshness and finesse, the attack is very pure and sharp, with a lot of elegance and structure representative of our most beautiful terroirs of the Mâcon-Lugny appellation. The finish is surprisingly persistent with notes of orange zest. A wine with a nice ageing potential.

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

SERVING SUGGESTIONS

Enjoy ideally at 10-12°C with:

- apéritifs, feuilletés, petits fours
- fish, seafood, poultry
- Salad, pastas and cheese

