MÂCON-LUGNY Les Charmes

REGION: Mâconnais

ORIGIN: Burgundy – France **GRAPE VARIETY:** 100 % Chardonnay

CLASSIFICATION: Appellation Mâcon + name of village

TERROIR CHARACTERISTICS

- Mâcon-Lugny « Les Charmes » is the flagship of Cave de Lugny range of wines, as well as the pride of our producers. This wine is produced from a specific area of the village of Lugny.
- The "Les Charmes" vineyard is set on a 105 ha plateau made of chalky soil, with South-South East oriented slopes, providing it with the best exposure to sunshine.
- The average vine age is over 40 years, with a major part of the vineyard made of "muscated" chardonnay vines, giving the wine a unique style.
- This appellation is a monopoly of the Cave. Therefore all the bottles labelled under this appellation benefit from a complete control of quality.

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 fruity with notes of flowers and fruits (nuts, honey, acacia and citrus)

PALATE: medium-body, packed with delicate flavours of fruits with a slightly spicy finish. This wine benefit from the best of the appellation and stands out of the range of Mâcon-Villages, with a style close to the Crus du Maconnais

SERVING SUGGESTIONS

Enjoy ideally at 10-12°C with:

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

Our suggestion: Roast chicken with bread sauce, game chips and stuffing

