

# MÂCON-CHARDONNAY

**REGION :** Mâconnais

**ORIGIN :** Burgundy – France

**GRAPE VARIETY :** 100 % Chardonnay

**CLASSIFICATION :** Appellation Mâcon + name of village

## TERROIR CHARACTERISTICS

- The village of Chardonnay is situated in the North of the Macon region and represents 80 ha of vineyard under this mythic name.
- Shallow soil made of limestone
- South-South East facing slopes
- Average vine age : 30 years

## VINIFICATION AND MATURATION

- Grapes are hand and 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 pale yellow, with green hints when young

**NOSE :** fresh and delicate with aromas of flowers (notes of citrus, apple and pear)

**PALATE :** light and packed with minerality, this wine perfectly combines freshness and long finish flavours.

## SERVING SUGGESTIONS

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, salmon
- Fish, seafood, poultry
- Cod fillet

Our suggestion : Baby beetroot salad with spiced walnuts and goats' cheese toast

**AU CŒUR DU CHARDONNAY**

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