



Production area

Grapes for this regional appellation from the Mâconnais are harvested in Lugny commune. It covers 3 868,27 ha (including 3 345,82 ha in Chardonnay).

Origins

The terroir in the Mâconnais is quite different than that of Burgundy's northern regions. Here it is clay, silica or granite-based. It is particularly because of these differences in terroir that the wines made from the Chardonnay grapes harvested in this region have a mineral freshness about them that is a delight for those who like a change from the warmer more honeyed flavoured white wines of the Côte d'Or just north of the Mâconnais.

Varietal

100% Chardonnay

Vinification and maturing

Vinification takes place in thermo-regulated stainless steel tanks. The wine is partially aged in tanks and partially aged in barrels.

Tasting notes

COLOUR : Clear and shiny goldfish yellow, with green hints when young.
NOSE : Fresh and complex with flavours of white flowers and dried fruits with subtle notes of acacia.
PALATE : Medium-body, rich and balanced wine with a slightly spicy finish.

Food and wine pairing

Mâcon-Lugny may be served with mixed salads, sushis, poultry and veal in cream sauce, creamy risotto with meat, poultry or fish and goat cheeses.

Serving suggestions

10 to 12°C

Ageing potential

2 to 6 years

