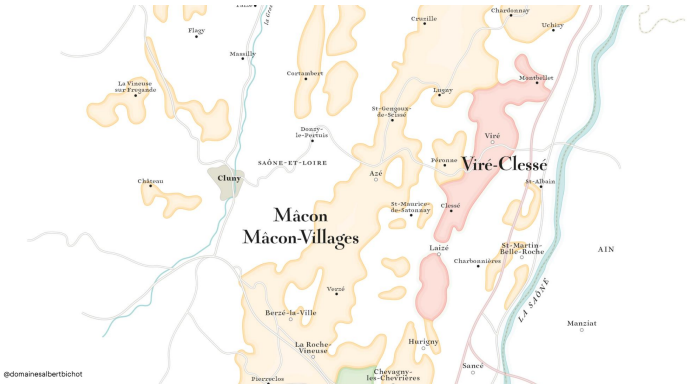
MÂCON-LUGNY LES CHARMES
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Marl-based soil containing sandstone clay overlying limestone subsoil

PRESENTATION
"Les Charmes" is located on a renowned 506-acre limestone plateau, at the heart of the Mâcon-Lugny appellation. Its south/southeastern exposure ensures that the vines receive an optimal amount of sunshine.

WINEMAKING/AGEING
Alcoholic fermentation and aging on fine lees: 80% in stainless steel vats and 20% in oak barrels for 8 to 9 months.

TASTING
The nose features fresh notes of peach, apricot and citrus fruit. On the palate, this fresh and ample wine boasts pleasing length.

SERVING
Serve between 11 and 13°C (52-55°F).
To taste young on the fruit or to keep 2 to 3 years.

FOOD PAIRINGS
Simply prepared fish and seafood
White meats and poultry, grilled or served in a light sauce

QUOTES
James Suckling: 89/100 (2023)
Tim Atkin: 89/100 (2022)
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