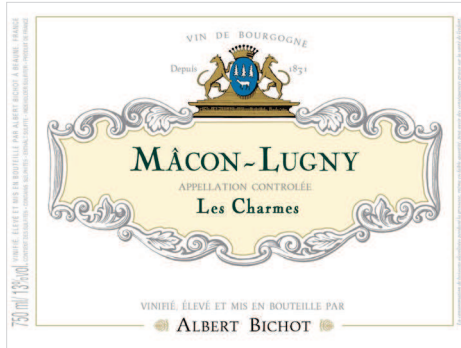


MÂCON-LUGNY "LES CHARMES"



Mâconnais

100 % Chardonnay

AOC Régionale

The vineyard:

Sandstone, marl and clay
 overlying limestone subsoil

Vinification:

Oak barrels (20%) and
 Temperature-controlled stainless steel tanks
 6 weeks to 2 months

Ageing:

80 % tanks
 20 % barrels
 8 months

This vineyard is located in the Mâconnais region, at the heart of the Mâcon-Lugny appellation (southern Burgundy). The "Les Charmes" vines are planted on a renowned 100-hectare (247-acre) limestone plateau.

Tasting notes

Redolent of peach, apricot, redcurrant and white blossom aromas with a touch of lemon. Full-bodied on the palate with good depth and lovely length.

Food/wine pairing

Serve with shellfish and crustaceans as well as white meats in cream or full-flavoured cheeses.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)
 May be enjoyed now or cellared for 3 to 5 years or more.

