



— MÂCONNAIS —
LES CHARMES
2016

BACKGROUND

Founded in 1926, Cave de Lugny is the #1 white Burgundy producer today. Unlike many other wines in the Mâconnais, Cave de Lugny is a cooperative of grower families, not a negociant. As a cooperative, Cave de Lugny has first access to some of the best fruit that the Mâcon has to offer. All Chardonnays are unoaked and aged sur-lie, resulting in bright citrus and floral aromas, a round mouthfeel, and complex flavors. With strict growing standards and eco-friendly philosophies, Cave de Lugny ensures the best fruit and highest quality wines across all vintages.

APPELLATION

Mâcon-Villages

SOURCING

Cave de Lugny vineyards

VARIETAL COMPOSITION

100% Chardonnay

WINEMAKING

The grapes are hand and mechanically harvested, then pressed in a pneumatic press. The alcoholic fermentation is carried out in temperature controlled stainless steel vats at a constant temperature of 16 to 18°C. The wine undergoes malolactic fermentation before it is matured with its lees in stainless steel vats prior to bottling.

TASTING NOTES

The nose is fresh with notes of nuts, honey, and citrus fruits. Medium body on the palate with delicate fruit flavors and a slightly spicy finish.

TECHNICAL DATA

pH 3.49 TA 4.35 g/L RS 1.02 g/L Alc. 12.84%

WINEMAKER

Grégoire Pissot