

CAVE DE LUGNY

Burgundy, France



La Carte Mâcon-Lugny Chardonnay 2008

THE VINEYARD

Cave de Lugny is a cooperative of over 250 wine-growing estates and 1,500 hectares all AOC Burgundy- Mâconnais. Controlling approx 1/3 of production of Southern Burgundy and approx 50% of the total production of the Mâconnais. This wine is produced from the single vineyard "La Carte", in the village of Lugny. Set on a 80 ha plateau made of chalky soil, with West oriented slopes, this vineyard benefits from late sunshine exposure. The average vine age is over 40 years. This appellation is a monopoly of the Cave. Therefore all the bottles labelled under this appellation benefit from a complete control of quality.

HARVEST & AGEING

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 (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.

WINEMAKER'S NOTES

Clear and shiny goldish yellow, with green hints when young. The fresh and subtle citrus aromas with notes of exotic fruits and honey. The palate is intense and elegant, this wine is balanced with vibrant minerality and packed with fruits and almond flavours. This medium-body wine will develop its aromatic potential with ageing.

Appellation: Mâcon-Lugny

Grape Variety: 100% Chardonnay

Finished Alcohol: 13.0%

