

CAVE DE LUGNY

Burgundy, France



Les Charmes Mâcon-Lugny Chardonnay 2009

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. Les Charmes is 100% Chardonnay & the pride of Cave de Lugny. All the grapes are sourced from a single vineyard, a 105ha plateau named "Les Charmes", in the commune of Lugny. This single vineyard's soil is characterized by a chalky soil/limestone. The South/South-East orientation provides the best sun exposure for – the on average 40 year old vines. The majority of the vineyard is planted to Musk Chardonnay- Musk refers to a sub category of the Chardonnay variety (a clone) meaning that the aromas developed by this clone are close to the aromas of the Muscat grape variety. Giving "Les Charmes" wines their typicity with richer aromas. This clone is present at random in the Burgundy vineyard, but is present in larger proportion, in the Les Charmes vineyard.

HARVEST & AGEING

The grapes are hand and mechanically harvested in late August Early September , then pressed in a pneumatic press to obtain the must & then clarified for 12-24 hours. The alcoholic fermentation is carried out in temperature controlled stainless steel vats at a constant temperature of 16 to 18 C. Special Yeasts are added - To help the natural yeasts to start the alcoholic fermentation, extra yeasts are added: the Saccharomyces Cerevisiae. They will do the alcoholic fermentation and then die when the alcohol content will be high enough, becoming therefore part of the lees. Wine is then racked on the lees for 12 months and sees no oak. Wine is bottled after 12 months.

WINEMAKER'S NOTES

Fresh & crisp in the mouth, it has floral and fruity aromas with lemony nuances (imparted by the musk chardonnay clone). Rich, full-bodied, almost unctuous dry white wine features a greenish-gold robe. The structure and slightly spicy flavor of Les Charmes makes it unique among Mâconnais wines.

Grape Variety: 100% Chardonnay

Finished Alcohol: 13.0%

