



Bin No:

0220

Wine: Macon Lugny Les Genievres 2017 Vt

Country: France

Region: Maconnais

Village: Macon

Appellation: Macon Villages

Producer: Maison Latour

Vintage: 2017 Vt

Colour: White

Grape Variety: 100% Chardonnay

Status: Still

Organic Viticulture

Allergens : contains sulphites

Dry/Sweet: 1 (1 is dry, 7 is very sweet)

abv: 13.0% - bottle size: 75cl



Tasting Note:

Mâcon-Lugny Les Genievres 2017 is a pale golden colour. The nose offers intense floral aromas. The palate is full bodied with a scent of honey and apple.

Winery information:

The village of Lugny is located high up in the South of the Mâcon region. It has a great reputation for its white wines which has made Mâcon famous. It is well known that the village of Lugny, with its limestone soils and warm climate, produces the most coveted white wines of the region. The vineyard of "Les Genievres" is one of the best. Maison Louis Latour selects the best grapes of this village, which thanks to its terroir, was the only village planted with Chardonnay 30 years ago.

The soil in the vineyards of Macon is of clay and limestone.

The average age of the vines are 25 years with an average yield of 50 hl/ha.

Harvested by machine.

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner,

Fermentation takes place in stainless steel vats, temperature controlled with complete malolactic fermentation

Ageing takes 8 to 10 months in stainless steel vats.

Cellaring Potential 2 - 3 years.

Food Recommendation:

Serving temperature 10 - 12°

Grilled fish - seafood - Comté cheese.

