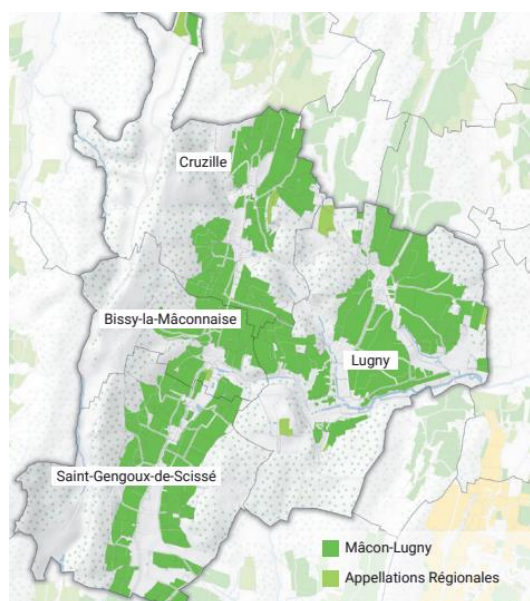




**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# Mâcon Lugny

- Region **Côte Mâconnaise**
- Village **Mâcon-Lugny**
- Appellation **Mâcon-Lugny**
- Climate
- Varietal **Chardonnay**



## THE VINEYARD

The harvest originates exclusively from the town of Lugny which is a 105 ha plateau, mostly clayey-limestone. It is oriented south-southeast and benefits from optimal sun exposure.

The average age of the vines is over 40 years, with the particularity that they are composed of Chardonnay plants known as « muscatés » which provide the wine its originality.

Since 1780, Patriarche has been the ambassador of the richesse and reputation of the terroirs and vintages of Bourgogne. As négociant-éleveur, Patriarche's scope of action is large: it starts with the supervision of the plots and selecting grapes and continues by vinifying and maturing the wines. It is during the ageing process that the wines develop their entire potential, substance and structure. All of these stages, give the style, the identity and the signature of the great house of Patriarche. Today 3 million bottles are ageing in Patriarche's cellars.



## VINIFICATION AND VINTAGE

Traditional vinification by soft pressing of the chardonnay bunches. The alcoholic fermentation is carried out in stainless steel tanks to give freshness and fruit to the wine. After racking following the alcoholic fermentation, the wine is aged in stainless steel tanks to bring freshness, minerality and preserve the fruit.

**2018** may be considered the perfect vintage, combining good volume and excellent quality. It was the warmest year of the 21st century. In terms of sunshine, it ranks second after 2003. Precipitation was slightly inferior: winter was wet but spring and summer were dry, however with a few local occasional storms which brought some welcome rain. After the very low yields experienced in 2016 and 2017, the vines' vigour was renewed and weather conditions proved to be extremely favourable for the production of numerous bunches of grapes.

## TASTING NOTES



Golden color with green reflections and a nice brightness



Aromas of honey and dried fruits. One can note the absence of woody aromas.



Harmonious on the palate, ample, elegant with lot of freshness and honeyed notes. The finish is long with a pleasant minerality.

## SERVING SUGGESTIONS



Ideal with a leek pie or risotto verrines with creamy recipes, as a starter then with seafood a la plancha (razor clams), oysters au gratin or Burgundy snails.



10°C to 12°C



4 to 6 years.