



PATRIARCHE

BEAUNE-FRANCE
1780

Macon-Lugny Les Charmes

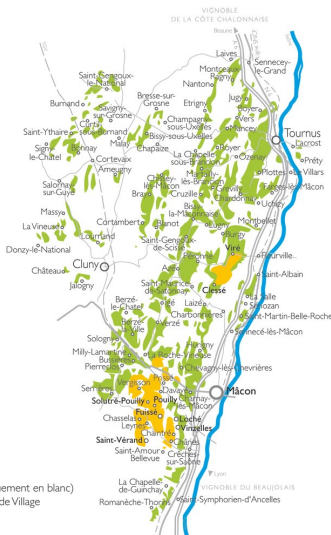
RÉGION : **Maconnais**
VILLAGE : **Lugny**
APPELLATION: **Macon-Lugny**
CLIMAT: **Les Charmes**
VARIETAL : **Chardonnay**



THE VINEYARD

As a whole 26 villages producing Macon appellation + a geographical designation on 1 661 ha .

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.



VINIFICATION

Pneumatic pressing at harvest. Vinification in thermo-regulated vats (temperature regulated during vinification between 16 and 18°C). Automatic malolactic fermentation. Ageing on fine lees to conserve all of the potential of the wine up to bottling time.

SERVING SUGGESTIONS

Ageing: It will attain its full maturity after being bottled for two years. Can be kept between 4 and 6 years depending on the vintage. Drinking temperature: 10-12°C Food pairing: Aperitifs, mini puff pastries, petits fours, fish, frog legs, escargots, poultry, soufflés with cheese, sweet-sour dishes, french charcuterie. Our suggestion : chicken in cream sauce.

TASTING NOTES

Color: golden yellow with hints of green when very young, limpid and bright.

Nose: floral and fruity aromas blended together (notes of hazelnut, honey, acacia and citrus fruit).

Palate: very delicate, rich wine, ample, velvety with a slightly spicy savour. Its structure gives it its place in the Mâcon-Villages designation and its style approaches that of the Mâconnais vintages.