



Mâcon-Lugny



APPELLATION D'ORIGINE CONTRÔLÉE

An additional geographical denomination that is part of the **Régionale Mâcon appellation** in the Mâconnais. According to the 2005 specifications rules, the name Mâcon-Lugny refers to red, white, and rosé wines grown within a defined area in the villages of **Bissy-la-Mâconnaise, Lugny, Saint-Gengoux-de-Scissé**, and part of **Cruzille**.

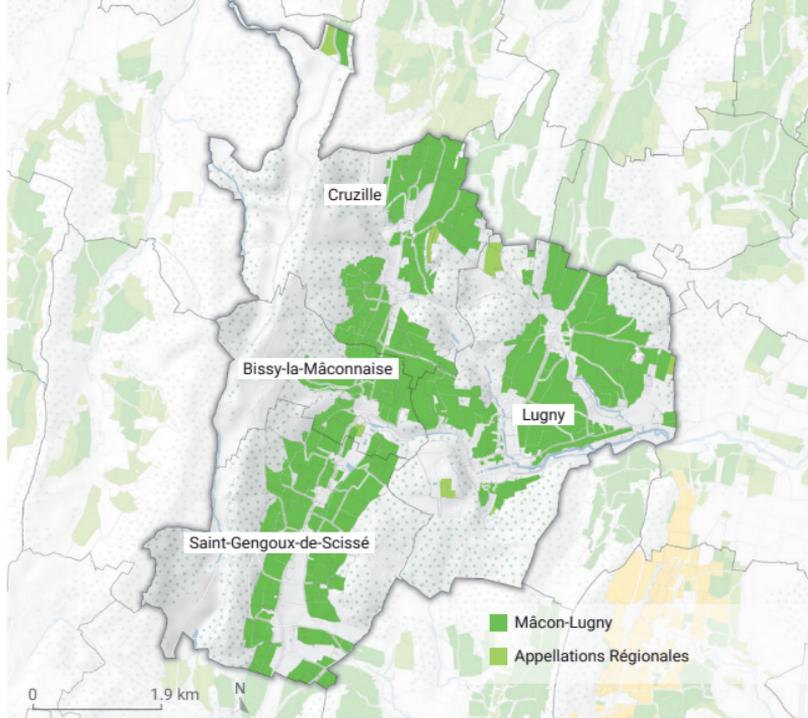
TASTING NOTES

The **whites** are dry, with a pale gold color and hints of green. The nose is expressive, offering floral aromatic sophistication with notes of acacia and lily-of-the-valley, with citrusy touches of lemon and grapefruit. The nose then evolves to reveal hints of honey and quince, bringing a complexity to this wine. In the mouth, it is smooth, leading to a marked length, in particular after 3-5 years ageing. The wines then tend to reveal aromas of candied fruit and sometimes tropical fruit.

SERVING SUGGESTIONS

White: for a perfect flavor combination given the liveliness of this wine on the tongue, opt for an appetizer like a creamy leek tart or risotto verrine. Then allow its acidulated structure to cut through the parsley butter of razor fish à *la plancha*, gratinated oysters, or snails.

Serving temperatures: 10-11°C as an aperitif, 11-12°C with food



LOCATION

Located in the central Mâconnais, the vines of Mâcon-Lugny extend on the western side across the slopes of the valley of Saint-Gengoux-de-Scissé, and onto those of the valley of Lugny.

It was in Saint-Gengoux-de-Scissé that Henri Boulay and other winegrowers who were struggling due to poor sales founded the first cave cooperative in this part of Bourgogne in 1926, soon followed by the winemakers of Lugny. In 1950, these visionaries began campaigning for higher quality production with the Chardonnay varietal, "The preferred plant for this land." As volumes increased, during the 1970s it was possible to conquer more distant markets.

SOILS

The area covered by the Mâcon-Lugny appellation is a concentration of the topographical configuration of the central Mâconnais, with a complementarity between slopes and plateaus where the geo-climatic environment offers a compromise between the cool of the Haut-Mâconnais and the more southerly weather felt in the area immediately around Mâcon.

The terrain is made up of fine, pale limestone, "caille" stones that explode when heated, and marl or even siliceous marl.

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

Reds and rosés: Gamay

PRODUCTION

Area under vine:

Whites: 484 hectares

Reds and rosés: no plantation

Annual harvest:

Whites: 4.1 million bottles

Reds and rosés: no production

Note: Average over three years 2016-2018