



Mâcon-Lugny 'Les Petites Pierres' 2020 6x75cl

Grapes

100% Chardonnay

Region/Appellation

Mâconnais

Alcohol by volume

13.00%

Residual Sugar

0.7 g/l

pH

3.3

Total Acidity

5.77 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

19/04/2024

Winemaker Notes

Light, lively and charming, especially when young and whatever the vintage, Mâcon Lugny can be distinguished by its white floral and apple aromas with a hint of lemon. It should be drunk chilled and preferably young.

Vineyard

The Mâcon-Villages area is located in the southern half of Burgundy, close to the Beaujolais area. This appellation is the largest of the Mâconnais area, covering about 2500 ha of vineyards and 43 communes. Mâcon Villages are only white wines. The vineyards are situated on the 'Mont du Mâconnais' where the limestone subsoils are ideal for growing Chardonnay grapes.

Winemaking

This Mâcon-Lugny is vinified in stainless steel in order to extract the maximum floral and fruity aromas and freshness.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Grilled and Roasted White Meats

Perfect with fish, white meats, salads or simply on its own.

