



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

MÂCON-LUGNY SAINT-PIERRE

Appellation régionale

The Mâconnais area marks the transition between the north and south of France. Here the vineyards are not lined up as in the Côte d'Or, but scattered about on craggy hills. Supple, fresh and full of flavours, the white wines have built the reputation of this land of the Chardonnay grape. In the Mâconnais, the notion of Premier Cru does not exist, but the appellation Mâcon may be followed by the name of the village of origin, for example Mâcon-Lugny, coming exclusively from Lugny, noted for its roundness and unctuousness.

TASTING

TASTING NOTE: Fresh nose offering a lovely bouquet of wildflowers. Pleasant, very perfumed and nicely rounded on the palate, this wine should be drunk in its youth in order to enjoy its freshness.

FOOD/WINE PAIRING: Fried fish, saltwater and freshwater fish, crayfish.

SERVING TEMPERATURE: Between 10°C to 12°C

AGEING POTENTIAL: 2 to 3 years

KNOW - HOW

SUPPLIES: Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

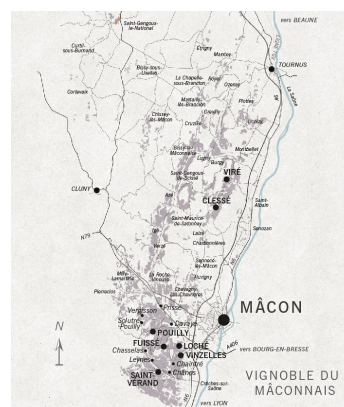
MATURING: 7 to 8 months in stainless steel vats, depending on the profile of the vintage.

VINEYARD

GRAPE VARIETY: Chardonnay

SOIL OF THE APPELLATION: Limestone and marls

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 473 hectares



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