



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-LUGNY

2014

- REGION Maconnais
- APPELLATION Mâcon-Lugny
- VILLAGE Mâcon
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

Description

The village of Lugny is located high up in the south of the Mâcon region. It has a great reputation for its white wines which has made Mâcon famous. It is well known that the village of Lugny, with its limestone soils and warm climate, produces the most coveted white wines of the region.

Wine tasting

- TASTING NOTE With a nice pale yellow colour, our Mâcon-Lugny 2014 offers a nose of citrus, with grapefruit and green lemon notes. The mouth is ample and suave with yellow fruits, citrus and muscat aromas. Beautiful freshness on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - grilled fish - charcuterie.
- SERVING TEMPERATURE 10-12°

