

Domaine de Quintefeuille



Authenticity,
passion & commitment



Mâcon-Lugny *Les Charmes* 2020

Appellation and grape variety

Mâcon-Lugny "Les Charmes" - 100 % Chardonnay - 🌿 White wine

Geographical origin, culture

The vines are located in the villages of Lugny, Southern Burgundy, northern Mâconnais.

- **Average altitude** | 240 m
- **Terroir** | Clay-limestone, clay dependency, low slope
- **Exposure** | South
- **Average age of vines** | 50 years
- **Area** | 0,90 ha on the "Les Charmes" terroir at a place called "Les Crêts Carterots"
- **Responsible agriculture** | Key word in the estate "listening of nature, observe before acting or intervening": limitation of treatments, contribution of organic manure only, work of the soil, disbudding and yield control.
- **Harvest** | Manuals

Winemaking

Pneumatic pressing, light settling at low temperature. Start of fermentation in stainless-steel tank, run off in barrels at the end of fermentation. Aging on fine lees with light stirring until bottling. Racking and light filtration for bottling before the hot weather.

Tasting

- **Eye** | Brilliant robe of an intense pale golden yellow color with some silver reflections.
- **Nose** | It is suave and flattering, with its aromas of apricot and ripe mango, but also dried fruit.
- **Mouth** | It is round and greedy, it has a character slightly jammy, almost unctuous. Its finish is fresh and tense.

Recommended serving temperature: 12-14 degrees.

Food & wine pairings

This wine is placed at the table as an accompaniment to your meats whites with cream and morels, your salmon tataras or even a nice foie gras.

Cellaring

Pleasant from today, it will accompany you for another 2 to 3 years.



DOMAINE DE QUINTEFEUILLE - PROPRIÉTAIRE RÉCOLTANT - BOURGOGNE - FRANCE

33 rue de l'Écluse - 71260 Lugny • +33 (0)3 85 33 03 27 • +33 (0)6 66 77 13 64

www.quintefeuille-lugny.fr • slespinasse@quintefeuille-lugny.fr