



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-LUGNY

2015

- 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 The 2015 Mâcon Lugny is characterized by a pale yellow color and an aromatic nose of citrus fruit. The mouth is ample and offers delicious musky flavors with a beautiful intensity in final.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - grilled fish - charcuterie.
- SERVING TEMPERATURE 10-12°

