Louis Latour

MAISON FONDÉE EN 1797

MÂCON-LUGNY "LES GENIÈVRES"
2005

- **REGION** Maconnais
- **VILLAGE** Mâcon
- **APPELLATION** Mâcon-Lugny
- **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. The vineyard of "Les Genièvres" is one of the best. Maison Louis Latour selects the best grapes of this village, which thanks to its terroir, was the only village planted with Chardonnay 30 years ago.

Wine tasting

- **TASTING NOTE** A beautiful wine with a light golden pale robe and greenish highlights, with muscat like aromas and notes of licorice. It has excellent roundness to it, ready to drink now! Tasted January 2007
- **CELLARING POTENTIAL** 2-3 years
- **FOOD PAIRING** Grilled fish - seafood - Comté cheese.
- **SERVING TEMPERATURE** 10-12°

Press review

Mâcon-Lugny "Les Genièvres" 2005 - Appetite Magazine - October 2008 - 4 stars
Mâcon-Lugny "Les Genièvres" 2005 - Burghound.com - July 2007 - 86/100
Mâcon-Lugny "Les Genièvres" 2005 - Jancis Robinson - January 2007 - 15/20