



# Louis Latour

MAISON FONDÉE EN 1797

## MÂCON-LUGNY "LES GENIÈVRES"

2025

- 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 lovely, brilliant pale gold color enhances our Mâcon-Lugny 'Les Genièvres' 2025. The intense nose reveals aromas of yellow fruits, highlighted by a subtle touch of muscat. On the palate, the wine is ample, round, and generous, offering notes of yellow peach, with a slightly peppery hint on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled fish - seafood - Comté cheese.
- SERVING TEMPERATURE 10-12°

