



Louis Latour

MAISON FONDÉE EN 1797

MÂCON-LUGNY

2018

- 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 2018 Mâcon-Lugny carries aromas of honey and acacia, with exceptional roundness in the mouth. Ample and complete, this wine offers flavors of white fruits and honey.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Shellfish - grilled fish - charcuterie.
- SERVING TEMPERATURE 10-12°

Press review

Mâcon-Lugny 2018 - The Times - September 2020 - "The best wine buys for autumn"

