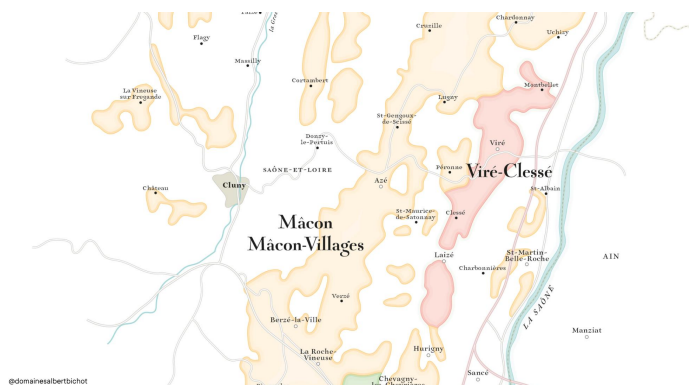


MÂCON-LUGNY "SAINT PIERRE" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

A unique terroir made up of two Jurassic limestone plateaux with Kimmeridgian soils.

PRESENTATION

Located in the commune of Lugny, the 47-acre 'Saint Pierre' vineyard extends over a unique terroir made up of two Jurassic limestone plateaux. It faces east to north-west, ensuring maximum sunshine.

WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees: 80% in stainless steel vats and 20% in oak barrels for 8 to 9 months.

TASTING

Fresh, delicate bouquet with floral and citrus notes. Remarkably fresh on the palate, with a refined structure and a lingering finish.

SERVING

Serve between 11 and 13°C (52-55°F).

To taste young on the fruit or to keep 2 to 3 years.

FOOD PAIRINGS

Simply prepared fish and seafood

White meats and poultry, grilled or served in a light sauce

