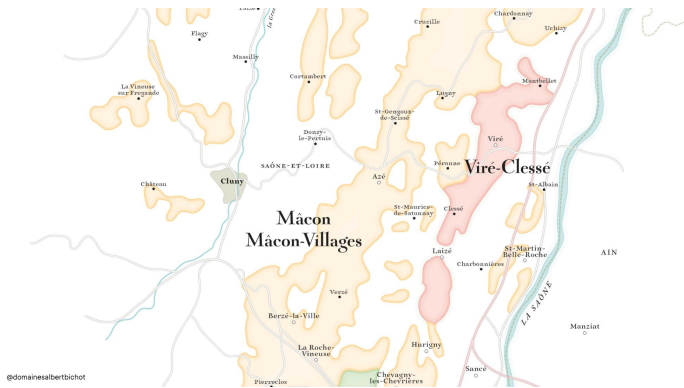


MÂCON-LUGNY "SAINT PIERRE" MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Marl-based soil containing sandstone clay overlying limestone subsoil



PRESENTATION

Since the 2005 decree, the name Mâcon followed by Lugny has been used to designate white, red and rosé wines from the delimited area within the villages of Bissy-la-Mâconnaise, Lugny, Saint-Gengoux-de-Scissé and, in part, Cruzille.

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

Golden hue. Fine, flattering nose, floral notes of lime blossom, fruit with a hint of lemon.

Freshness and finesse on the palate, with orange zest.

SERVING

Serving temperature: 12-14°C.
Drink now or cellar for 2-3 years.

FOOD PAIRINGS

Simply prepared fish and seafood
White meats and poultry, grilled or served in a light sauce

