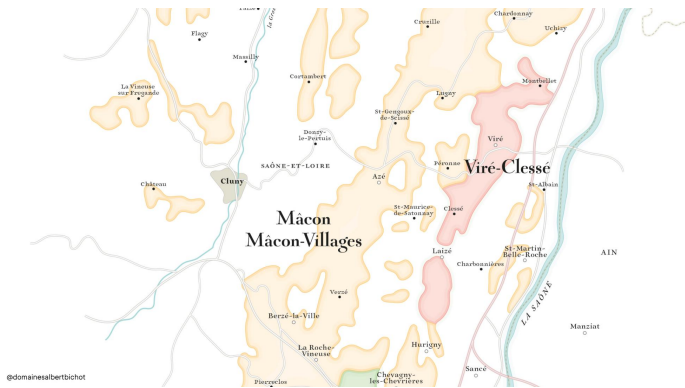


# MÂCON-LUGNY "SAINT PIERRE" MAISON ALBERT BICHOT



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

