



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Marl-based soil containing sandstone clay overlying limestone subsoil



PRESENTATION

"Les Charmes" is located on a renowned 506-acre limestone plateau, at the heart of the Mâcon-Lugny appellation. Its south/southeastern exposure ensures that the vines receive an optimal amount of 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

The nose features fresh notes of peach, apricot and citrus fruit. On the palate, this fresh and ample wine boasts pleasing length.

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

QUOTES

James Suckling: 89/100 (2022)
Tim Atkin: 89/100 (2022)
Jasper Morris: 89/100 (2022)
Wine Spectator: 87/100 (2022)

