



#### 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 (2023)

Tim Atkin: 89/100 (2022)

James Suckling: 89/100 (2021)

