

Mâcon-Lugny 2015

Grape Variety:

Chardonnay

Vineyard

Site: a large terroir in the south of Burgundy, close to Pouilly-Fuissé. The village of Lugny is located on the beautiful "Mont du Mâconnais".

Soil: clay and chalk dating from the Jurassic era are very favorable to the cultivation of the Chardonnay grape.

Viticulture

Plantation density: 7,000 vine stocks/hectare.

Pruning: Guyot

Yield: purposely low in order to extract all possible nuances from the terroir.

Supply: grapes and must purchased from regular suppliers (long term contracts).

Vinification

Pressing: very slow so as to respect the fruit. Juices from the last pressings are not retained.

No artificial yeasts or enzymes are used.

Ageing

Type: stainless steel vats. Length: 6 to 8 months.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

Tasting note by Véronique Boss-Drouhin

"The colour of the Mâcon-Lugny is bright and limpid. The nose is floral and fruity, with hints of white flowers, apple and lemon aromas. Very straightforward and direct on the palate, as if biting into a grape. Fresh and light, with a very pleasant aftertaste".

Serving

Temperature: 12/13°C (53-54°F).

Cellaring: 1 to 3 years.

LA MAISON JOSEPH DROUHIN

In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.

Dedication to the diversity of Burgundy has always been the sole focus and vocation of Maison Joseph Drouhin, as vineyards - mostly premier and grand crus - were acquired in all major areas.

Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails. From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.



