

MAISON A.GOICHOT

MâCON-LUGNY

Grape variety: 100% Chardonnay
Servicing temperature: 10-12°C
Ageing: 3-5 ans

Plot

Located in the central Mâconnais, the vines of Mâcon-Lugny extend on the one hand to the west on the slopes of the valley of Saint-Gengoux-de-Scissé, and on the other hand in the valley of Lugny, closed to the south, but extended to the north by the slopes of Mâcon-Chardonnay.

Vinification | Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before bottling.

Tasting

The dry white wine has a pale gold color with green reflections. Its nose offers aromas of honey and notes of quince which bring complexity to this wine. On the palate, its suppleness provides a notable persistence of taste after a few years, the wines then reveal aromas reminiscent of candied fruits and sometimes exotic fruits.

Food and wine pairing

Choose as a starter a leek pie or risotto verrines with creamy recipes. Then let its tangy frame slice with the parsley butter of seafood a la plancha (knives), oysters au gratin and the famous Burgundy snails.

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