

CAVE DE LUGNY

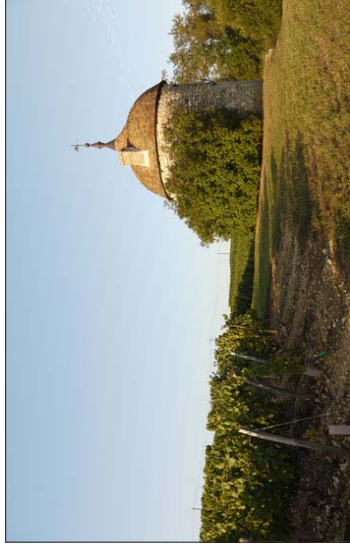
BURGUNDY, FRANCE



Cave de Lugny is a cooperative of over 250 wine-growing estates and 1,500 hectares all AOC Burgundy- Mâconnais. Controlling approx 1/3 of production of Southern Burgundy and approx 50% of the total production of the Mâconnais.

Les Charmes is 100% Chardonnay & the pride of Cave de Lugny. All the grapes are sourced from a single vineyard, a 105ha plateau named “Les Charmes”, in the commune of Lugny. This single vineyard’s soil is characterized by a chalky soil/limestone. The South/South-East orientation provides the best sun exposure for – the on average 40 year old vines.

This Mâcon-Villages is produced from Cave de Lugny vineyards, all based around the village of Lugny. The soil is predominantly made of limestone, with South-South East facing slopes. The average vine age is around 30 years.



The majority of the vineyard is planted to Musk Chardonnay- Musk refers to a sub category of the Chardonnay variety (a clone) meaning that the aromas developed by this clone are close to the aromas of the Muscat grape variety. Giving “Les Charmes” wines their typicality with richer aromas. This clone is present at random in the Burgundy vineyard, but is present in larger proportion, in the Les Charmes vineyard.



Les Charmes Mâcon-Lugny Chardonnay
 La Côte Blanche Maçon-Villages Chardonnay
 La Carte Mâcon-Lugny Chardonnay

Pasternak Wine Imports . (800) 946-3110
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CAVE DE LUGNY

Burgundy, France



La Carte Mâcon-Lugny Chardonnay 2009

THE VINEYARD

Cave de Lugny is a cooperative of over 250 wine-growing estates and 1,500 hectares all AOC Burgundy- Mâconnais. Controlling approx 1/3 of production of Southern Burgundy and approx 50% of the total production of the Mâconnais. This wine is produced from the single vineyard "La Carte", in the village of Lugny. Set on a 80 ha plateau made of chalky soil, with West oriented slopes, this vineyard benefits from late sunshine exposure. The average vine age is over 40 years. This appellation is a monopoly of the Cave. Therefore all the bottles labelled under this appellation benefit from a complete control of quality.

HARVEST & AGEING

The grapes are hand and mechanically harvested, then pressed in a pneumatic press. The alcoholic fermentation is carried out in temperature controlled stainless steel vats (constant temperature of 16 to 18°C). The malolactic fermentation is completed at 100%. The wine is matured with its lees in stainless steel vats then bottled in traditional Burgundy bottles.

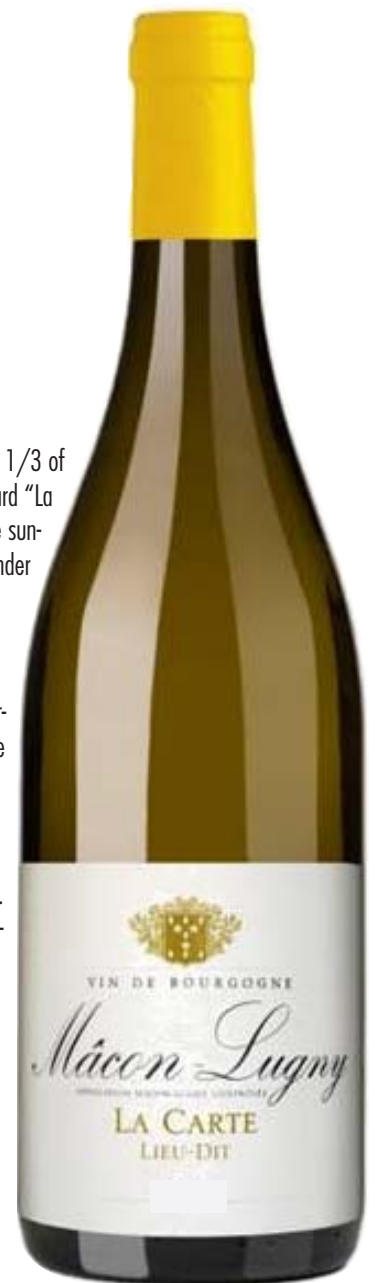
WINEMAKER'S NOTES

Clear and shiny goldish yellow, with green hints when young. The fresh and subtle citrus aromas with notes of exotic fruits and honey. The palate is intense and elegant, this wine is balanced with vibrant minerality and packed with fruits and almond flavors. This medium-body wine will develop its aromatic potential with ageing.

Appellation: Mâcon-Lugny

Grape Variety: 100% Chardonnay

Finished Alcohol: 13.0%



CAVE DE LUGNY

Burgundy, France



Les Charmes Mâcon-Lugny Chardonnay 2010

THE VINEYARD

Cave de Lugny is a cooperative of over 250 wine-growing estates and 1,500 hectares all AOC Burgundy- Mâconnais. Controlling approx 1/3 of production of Southern Burgundy and approx 50% of the total production of the Mâconnais. Les Charmes is 100% Chardonnay & the pride of Cave de Lugny. All the grapes are sourced from a single vineyard, a 105ha plateau named "Les Charmes", in the commune of Lugny. This single vineyard's soil is characterized by a chalky soil/limestone. The South/South-East orientation provides the best sun exposure for — the on average 40 year old vines. The majority of the vineyard is planted to Musk Chardonnay- Musk refers to a sub category of the Chardonnay variety (a clone) meaning that the aromas developed by this clone are close to the aromas of the Muscat grape variety. Giving "Les Charmes" wines their typicity with richer aromas. This clone is present at random in the Burgundy vineyard, but is present in larger proportion, in the Les Charmes vineyard.

HARVEST & AGEING

The grapes are hand and mechanically harvested in late August Early September, then pressed in a pneumatic press to obtain the must & then clarified for 12-24 hours. The alcoholic fermentation is carried out in temperature controlled stainless steel vats at a constant temperature of 16 to 18 C. Special Yeasts are added - To help the natural yeasts to start the alcoholic fermentation, extra yeasts are added: the *Saccharomyces Cerevisiae*. They will do the alcoholic fermentation and then die when the alcohol content will be high enough, becoming therefore part of the lees. Wine is then racked on the lees for 12 months and sees no oak. Wine is bottled after 12 months.

WINEMAKER'S NOTES

Fresh & crisp in the mouth, it has floral and fruity aromas with lemony nuances (imparted by the musk chardonnay clone). Rich, full-bodied, almost unctuous dry white wine features a greenish-gold robe. The structure and slightly spicy flavor of Les Charmes makes it unique among Mâconnais wines. A very good balance, between acidity and sweetness. The wine is still very aromatic and very fresh after the ageing. Winemaker Grégoire Pissot said that the 2010 vintage is the best since he has been at Cave de Lugny.

Grape Variety: 100% Chardonnay

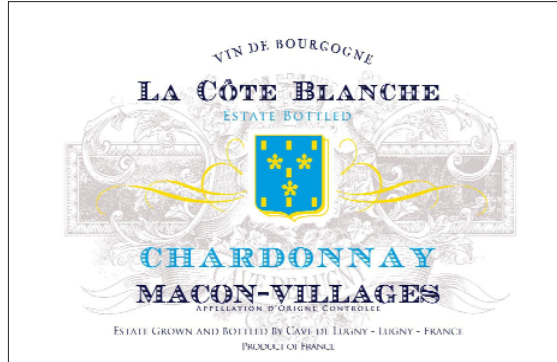
Finished Alcohol: 13.0%



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CAVE DE LUGNY

Burgundy, France



La Cote Blanche Mâcon-Villages Chardonnay 2010

THE VINEYARD

Cave de Lugny is a cooperative of over 250 wine-growing estates and 1,500 hectares all AOC Burgundy- Mâconnais. Controlling approx 1/3 of production of Southern Burgundy and approx 50% of the total production of the Mâconnais. This Mâcon-Villages is produced from Cave de Lugny vineyards, all based around the village of Lugny. The soil is predominantly made of limestone, with South-South East facing slopes. The average vine age is around 30 years.

HARVEST & AGEING

Temperatures in December 2009 and January/February 2010 were very cold and then March and April saw unseasonably warm almost summer like conditions. The fluctuating conditions in Spring and beginning of summer resulted in coulure & millerandage in many parts of the vineyards. The grapes were hand and mechanically harvested at the end of September/early October, then pressed in a pneumatic press. The alcoholic fermentation is carried out in temperature controlled stainless steel vats (constant temperature of 16 to 18°C). The malolactic fermentation is completed at 100%. The wine is matured with its lees in stainless steel vats for a minimum 6 months then bottled in traditional Burgundy bottles.

WINEMAKER'S NOTES

Clear and shiny yellow, with golden tints. The nose is fresh and intense notes of fruit and flowers (citrus, white flowers and honey). The palate is flattering, fresh and gourmand. This wine, which is a blend from different terroirs, is a model of Mâcon-Villages, combining minerality, delicacy and fruit expression

Appellation: Mâcon-Villages

Grape Variety: 100% Chardonnay

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