



**PATRIARCHE**  
BEAUNE-FRANCE  
1780

# Mâcon Lugny

## Les Charmes

- Region **Côte Mâconnaise**
- Village **Mâcon-Lugny**
- Appellation **Mâcon-Lugny**
- Climate **Les Charmes**
- Varietal **Chardonnay**



## THE VINEYARD

The harvest originates exclusively from the town of Lugny which is a 105 ha plateau, mostly clayey-limestone. It is oriented south-southeast and benefits from optimal sun exposure.

The average age of the vines is over 40 years, with the particularity that they are composed of Chardonnay plants known as « muscatés » which provide the wine its originality.

Since 1780, Patriarche has been the ambassador of the richesse and reputation of the terroirs and vintages of Bourgogne. As négociant-éleveur, Patriarche's scope of action is large: it starts with the supervision of the plots and selecting grapes and continues by vinifying and maturing the wines. It is during the ageing process that the wines develop their entire potential, substance and structure. All of these stages, give the style, the identity and the signature of the great house of Patriarche. Today 3 million bottles are ageing in Patriarche's cellars.

## VINIFICATION AND VINTAGE

Pneumatic pressing at harvest. Vinification in thermo-regulated vats (temperature regulated between 16 and 18°C). Spontaneous malolactic fermentation. Ageing on fine lees to conserve all of the potential of the wine up to bottling time.

**2018** : Beautiful vintage revealing the best expressions of Chardonnay. Very aromatic, opulent and elegant. The Ideal partner for dishes like chicken in cream sauce.

## TASTING NOTES



Golden yellow with hints of green when very young, limpid and bright.



Floral and fruity aromas blended together (notes of hazelnut, honey, acacia citrus fruit, and apricot).



Very delicate, rich wine, ample, velvety with a slightly spicy savour. Its structure gives it its place in the Mâcon-Villages designation and its style approaches that of the Mâconnais vintages.

## SERVING SUGGESTIONS



Aperitifs, mini puff pastries, petits fours, fish or poultry.



10°C to 12°C /  
50°F to 54°F



4 to 6 years.