

JEAN BOUCHARD

— DEPUIS 1926 —

Mâcon Lugny "Saint Pierre"

AOP Mâcon Lugny, Bourgogne, France

PRESENTATION

Since the decree of 2005, the name Mâcon followed by Lugny designates white, red, and rosé wines from the delimited area inside the villages of Bissy-la-Mâconnaise, Lugny, Saint-Gengoux-de-Scissé, and, in part, Cruzille.

LOCATION

Unique terroir, two Jurassic limestone plateaus, with soils derived from the Kimmeridgian.

AGEING

Breeding 80% in vats and 20% in barrels for 6 months.

VARIETAL

Chardonnay

SERVING

Service temperature: between 12-14°C.

To drink now or to keep for 2 to 3 years.

TASTING

Dress with golden reflections. Fine and flattering nose, floral notes of lime tree, fruits with a lemony touch. Freshness and finesse in the mouth, orange zest.

FOOD PAIRINGS

Classic pairing: Roast chicken with lemon.

Unusual pairing: Tuna and eggplant tartare.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

