

# VÉRIZET

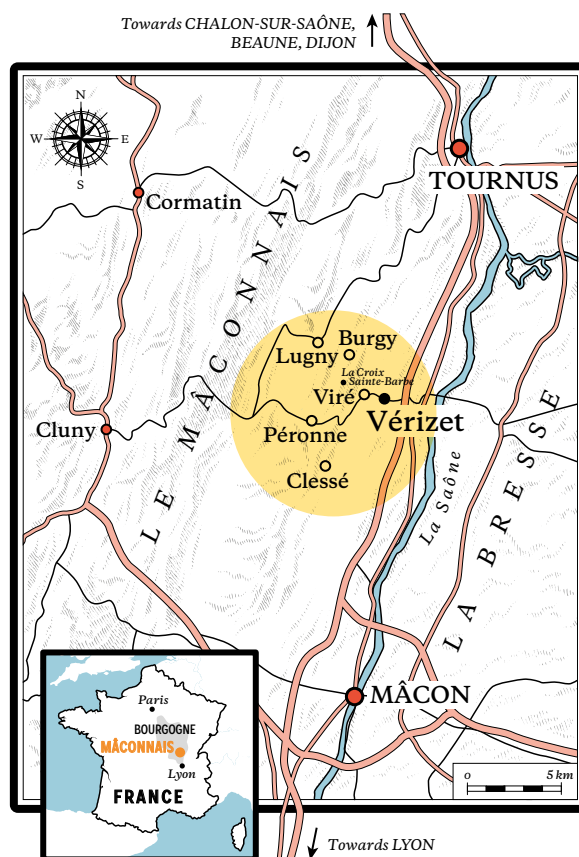
## MÂCON LUGNY

APPELLATION D'ORIGINE CONTRÔLÉE

### CHARDONNAY



**Chardonnay vines have found their soil of choice on the Mâconnais slopes of the ancient Châtellenie de Vérizet, in Burgundy. A limestone terroir and generation of determined winegrowers have given rise to rounded, full-bodied, rich and subtle white wines. A great balance between fruit and minerality.**



[verizet.fr](http://verizet.fr)

Cave de Viré - 1 rue de la cave - Cidex 2129 - 71260 Viré - France



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### CHARDONNAY



#### **Grape variety**

Chardonnay

#### **Vineyards**

Located north of the village of Lugny, Mâcon-Lugny is the northernmost vineyard on our estate. Our south-east-facing plots are embedded in stony clay and limestone soil. Unlike all our other vines, these plots are located on the lower hillside slopes of the Mâconnais vineyard, which gives the wine an original typicity with fruitier accents.

#### **Vinification**

Pneumatic pressing. Clarification by flotation. Fermentation in low-temperature (15-16°C) stainless steel tanks to preserve the grapes' aromatic intensity and vibrancy. Racking at the end of the fermenting process to preserve all the wine's aromatic freshness.

#### **Tasting**

Pale golden colour with green glints. Floral bouquet with hints of jasmine and honeysuckle. Balanced on the palate with fruity notes and citrus accents. Lovely sharp, clearly defined finish.

#### **Ageing potential**

2 to 3 years

#### **Wine and food pairings**

Serve chilled at around 10°C. This wonderful aperitif wine pairs beautifully with local delicacies (parsley-seasoned ham, poached eggs in a white wine sauce, Burgundy snails, goat's cheeses), as well as white fish, seafood and shellfish, cream-based poultry dishes, sautéed vegetables and soft mould cheeses.

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