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## MACON-VILLAGES

### Domaine de la Croix Salain

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**REGION :** Mâconnais  
**ORIGIN :** Bourgogne – France  
**GRAPE VARIETY :** 100 % Chardonnay  
**CLASSIFICATION :** Mâcon-Villages regional Appellation

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#### TERROIR CHARACTERISTICS

The Croix Salain estate was created by a group of winegrowers from cave de Lugny. The 15 hectares were carefully selected to adapt to more environmentally friendly farming practices. The first certified harvest of Organic Agriculture is scheduled for 2020. In an ethics of sustainable development, and with the desire to propose an alternative to sulfur, this wine was harvested and vinified without any addition of exogenous SO<sub>2</sub>, since the mechanical grape harvest until the malolactic fermentation. This technique consists in protecting the harvest with microorganisms of oenological interests as soon as possible, on the grape harvest, which, by their presence, prevent the development of bacteria or unwanted yeasts which could impact negatively on the quality of the future wine. The bioprotection thus allows not to use SO<sub>2</sub> during the wine making while mastering the risks of microbiological deviation.

- Shallow soil made of limestone ; • South-South East facing slopes
- Average vine age : 25/30 years

Cave de Lugny is approved in Sustainable Wine growing since February 2015.

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#### VINIFICATION AND MATURATION

Grapes are 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. When ageing, in stainless tanks, a light single sulfiting at 4g/hl was realized, an equivalent of 40 mg/l of total SO<sub>2</sub>, and since was never rectified.

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#### TASTING NOTES

**VISUAL :** clear and shiny yellow, with golden tints

**NOSE :** intense, with notes of ripe fruits (peach, mirabelle) and exotic fruits (pineapple)

**PALATE :** the attack is soft and delicate, the exotic fruits are very present at the aromatic level, a finish all in freshness, with a hint of citrus fruit and a tangy sensation

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#### SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 10-12°C with :

- Apéritifs, tapas, pastries
- fish, poultry, vegetables dishes
- goats' cheese

Notre suggestion : asparagus with mousseline sauce

Ready to drink ; this wine can age up to 2 years according to the vintage

