

Macon Lugny Domaine de Rochebin 2022



Region

Côte Chalonnaise lies between the Cote de Beaune to the north and the Mâconnais to the south. Côte Chalonnaise is made up of five communes, from north to south these are Bouzeron, Rully, Mercurey, Givry and Montagny. The Mâconnais is centred around the town of Mâcon and has a warmer climate which is largely due to the hilly topography which leads to lower levels of rainfall but also due to its position south of the Cote d'Or, both of which help ripening conditions in the vineyards and give the richer style found in the Cote Chalonnaise. As is the case across Burgundy, the presence of limestone in the Chalonnaise is vital. The increased minerality it creates in the wines is highly valued and the best vineyard plots are often those with a high content of limestone.

Producer

The Domaine de Rochebin was created in 1921 and is jointly managed by Mickael Marillier, alongside his father Jean-Pierre, and Laurent Chardigny who is the head winemaker and viticulturist. The three men share the same philosophy and approach their work in the aim of producing high quality wines and also following the principles of 'reasoned control' for the environment. The estate have now changed their operation under this modern view, now cultivating the vineyard sustainably throughout 50 hectares.

Tasting Notes

The Rochebin vines are up to 50 years old, these produce a delicious, fresh Chardonnay which has been fermented and matured in concrete tanks to preserve the pure peach, pear and apple aromas. Soft and rich on the palate with a round mouthfeel and flavours of peach and melon. A fresh acidity complements the roundness of the palate with a fresh streak of minerality.

Food

Served chilled as an aperitif with hors d'oeuvres, seafood, grilled fish and creamy chicken dishes like pasta Alfredo.

Technical Information

Country	France
Region	Burgundy, Maconnais & Chalonnaise
Grape(s)	Chardonnay (100%)
Type	White
Style	Mineral
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	12.5%	
Closure Style	Screw cap	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk