



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



Drouhin, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



2020 MÂCON-LUGNY LES CRAYS

100% CHARDONNAY

The Mâcon-Lugny appellation area is located in the south of Burgundy. The vineyard "Les Crays" lies in Saint-Gengoux-de-Scissé, 30 km north of Pouilly-Fuissé and 15 km east of Cluny at an altitude of 300m Its western exposure enables to keep some freshness in this warmest part of Burgundy.

History & tradition:

- The oldest signs of vines for the Mâcon-Lugny appellation date from the early part of the tenth century.
- In 916 some records mention the donation, by the CLUNY abbey, of an estate located in Saint-Gengoux-de-Scissé.
- The origin of the word "Crays" comes from the celtic term "cracos" meaning "stony hill".
- This medieval term in Burgundy is associated to stony screes and alluvial cones forming a very good substratum for the vine.
- It mainly reveals "premiers crus" wines, thus among the best terroirs: Les Crais and Les Cras in Marsannay, Les Crâs in Vougeot, Les Crays in Monthelie, Les Criots in Meursault, Les Cras in Beaune, Criots-Bâtard-Montrachet in Chassagne-Montrachet, etc.
- The soil: clay and chalk dating from the Jurassic era are very favorable to the cultivation of the Chardonnay grape.

Viticulture:

- Plantation density: 7,000 vine stocks/hectare. Pruning: Guyot
- Yield: purposely low in order to extract all possible nuances from the terroir.
- Supply: grapes and must purchased from regular suppliers (long term contracts).

Vinification:

- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- In stainless steel vats during 6 to 8 months.

Tasting note by Véronique Boss-Drouhin

The wine reveals an appealing freshness. It combines the maturity of the fruit and freshness over an almost salty structure. It shows a shining color, a nose reminiscent of flower and peach, and a full mouth with a mineral finish.

Serving Suggestions:

It can be served with summer salads, raw or grilled fish, tempura, roast chicken, vegetable and prawn wok, goat cheese.

Serving Temperature: 53-54°F.

Cellaring: 1 to 3 years.

2020 Vintage: The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

