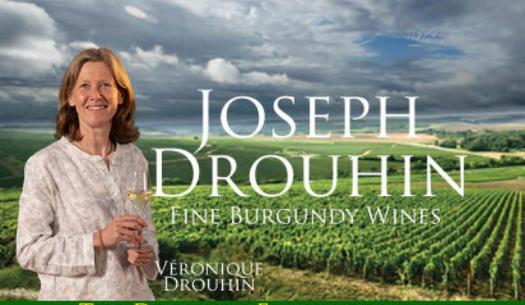


THE DROUHIIN FAMILY OF WINES  
**2024 MACON-LUGNY  
LES CRAYS**

Aged 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels for 6-10 months. The wine reveals an appealing freshness. It's nose reminiscent of flower and peach, and a full mouth with a mineral finish. It can be served with summer salads, raw or grilled fish, tempura, roast chicken, vegetable and prawn wok, goat cheese.

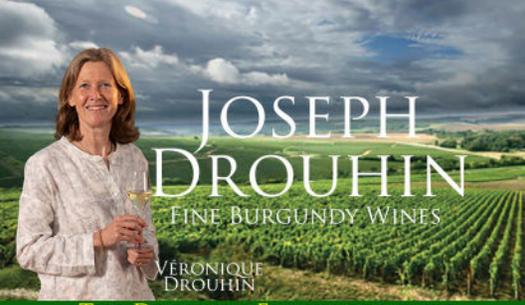
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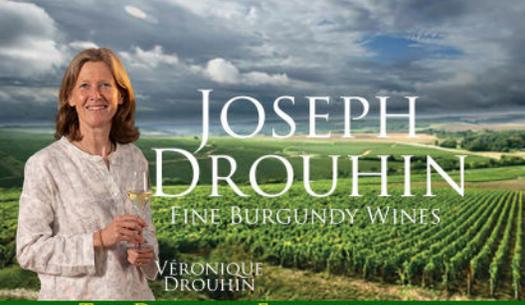
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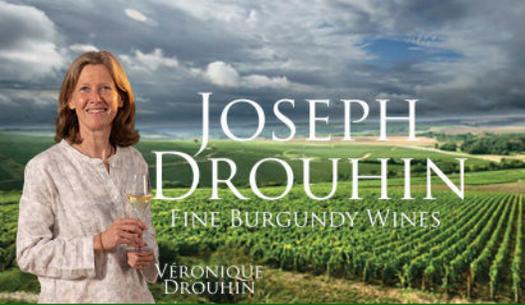
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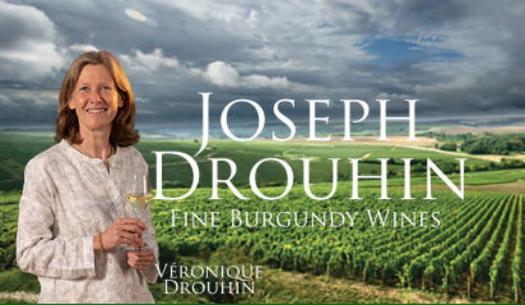
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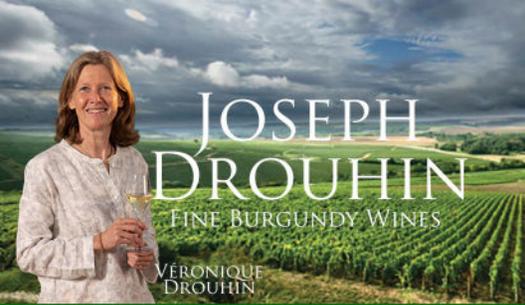
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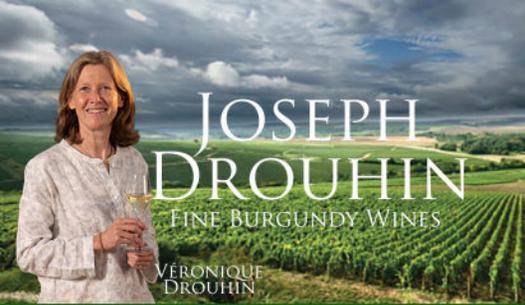
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