



Joseph Drouhin

L'ÉLÉGANCE NATURELLE  
DES GRANDS BOURGOGNES



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MÂCON-LUGNY  
LES CRAYS

APPELLATION D'ORIGINE CONTRÔLÉE  
MIS EN BOUTEILLE PAR JOSEPH DROUHIN À BEAUNE, FRANCE  
AUX CELLIERS DES ROIS DE FRANCE ET DES DUCS DE BOURGOGNE  
PRODUIT DE FRANCE



Dreyfus, Ashby & Co.

PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



# 2024 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 and 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 Premier Cru 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 favourable to the cultivation of the Chardonnay grape.

### Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand or with the grape harvester.
- Vinification: the grapes are pressed with a pneumatic press.
- After settling the juices ferments for 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels.
- Ageing: 6 to 10 months.

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### 2024 Vintage:

Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities.

The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

### Tasting notes 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 colour, a 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.

### Service

- Cellaring: optimal consumption: 2 to 4 years
- Ageing potential: 5 years
- Tasting temp: 53-54°F

