



## Reviews & Accolades

### **MÂCON-LUGNY 2015**

#### WINEORBIT.CO.NZ

Sam Kim, January 2018

---

4.5 Stars & 91 Points

A beautifully refined and composed chardonnay, the bouquet shows rockmelon, stone fruit, lemon peel and hazelnut characters with a hint of flinty complexity. The palate is focused and beautifully weighted, and displays elegant fruit flavours and bright acidity, leading to an impressively long, fine finish. A delightful Burgundy offering classic restraint and drinkability at the same time. At its best: now to 2020.

#### RAYMONDCHANWINERREVIEWS.CO.NZ

Raymond Chan, December 2017

---

4 Stars & 17.0 / 20 Points

Bright, light straw-yellow colour with some depth, a little lighter on the edge. The nose is softly full and up-front with aromas of white and yellow stonefruits and an amalgam of nutty notes and chalky minerals. The aromatics gently unfold to show good depth and breadth. Dry to taste and medium-bodied, the palate is soft and full, with up-front flavours of white and yellow stonefruits and subtle flint, nutty and mineral elements. The flavours are open and accessible, quite mouthfilling, and the wine flows easily along a very fine, textural-threaded line with balanced acidity, leading to a light, nuanced finish. This is a fresh, up-front, easy and flavoursome Macon white with stonefruit, flint and mineral flavours on a light-textured, accessible palate. Match with seafood, poultry and pork dishes over the next 3-4 years. Chardonnay fruit indigenous yeast fermented to 13.0% alc., the wine aged 6-8 months in tank.