



# Marc Brédif

2005 RÉGNARD MÂCON LUGNY

Regnard, one of the oldest and most prestigious houses in Chablis, was founded in 1860 by Zéphir Regnard. In 1984, Baron Patrick de Ladoucette purchased Regnard and has perpetuated the style and tradition of the wines ever since. The Baron's experience in modernizing the Ladoucette cellars in Pouilly-sur-Loire inspired him to make similar changes at Regnard, including thermo-controlled stainless steel fermentation tanks and sodium lamps in the aging sheds to prevent light damage. Macon Lugny is produced within the delimited area of Macon, which consists of 43 villages. This controlled appellation covers about 1,520 acres. Yield is limited to 6,000 liters per 2.5 acres.

## Winemaking

Grapes are harvested both by hand and machine. After initial fermentation, the wine undergoes malolactic fermentation and clarification with a fining agent.

## Tasting Notes

Floral and fruity aromas, with touches of lemon and butter. In the mouth, this fruity wine has a good balance between the typical fleshy Chardonnay and a pleasant freshness.

## Technical Information

<b>Varietal(s):</b>	100% Chardonnay
<b>Aging:</b>	2-3 years
<b>Wine Alcohol:</b>	13%
<b>Suggested Retail Price:</b>	\$19