



BOURGOGNE CÔTE CHALONNAISE

« Les Oiseaux rares »



Cépages

100% Pinot Noir

Terroir

80% Clay-Limestone east facing slope,
20% Alluvial clay facing southwest.



Viticulture

These vines have been cultivated for several generations using organic agriculture. We pay attention to the earth, the sky and the fruit of our vines, without any use of synthetic chemical products. Hand harvested in small boxes.

Avg. Age of Vines: 45 years.

Avg. Harvest per Hectare: 39 Hl. per Ha.

Vinification

15% full bunch, 85% de-stemmed. Pre-fermentation temperature controlled maceration. Three weeks fermentation in large wood vats on indigenous yeasts without added sulphur.



Aging

100% French Oak, with 15-20% new barrels

Annual Avg. Production

4,000-5,000 750ml bottles. Small amt. of Magnums



Tasting notes

Clear and brilliant ruby colors.
Aromas of ripe fruits, spices and chocolate.
Moderate structure and persistence on palate.

Serve at 60-65 F.

Aging potential

Serve upon release and up to five years of vintage year



Pairing ideas

- . Boeuf Bourguignon
- . Roasted chicken

Lighter meats and savory dishes

Please contact us for distribution and prices

DOMAINE DE LA LUOLLE

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