



## WHITE WINE

### - Givry “Les plants sont fleuris” -



#### Cépages

100 % chardonnay

#### Terroir

Alluvial clay facing southwest near town of Givry



#### 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: 40 years.

Avg. Harvest per Hectare: 40 Hl. per Ha.

#### Vinification

Temperature controlled destemming and pressing

Fermentation in 228L and 400L oak barrels



#### Aging

100% French Oak, on fine lees and sulphur-free (15 % new barrel)

#### Annual Avg. Production

3500 – 4500 750ml bottles. Small amt. of Magnums



## Tasting Notes

Intense golden color

Almond nose, hints of vanilla

Round and generous palate

Serve upon 10 to 12°

## Aging potential

Serve upon release and up to 3 years after vintage year



## Pairing ideas

- Veal Stir-fry
- Poultry in cream sauce
- Grilled fish in sauce
- Risotto

**Please contact us for distribution and prices**

**Olivier & Sandrine Dovergne**

**DOMAINE DE LA LUOLLE**

**Impasse de la Luolle - 71390 MOROGES**

**France 06 21 86 05 27 /// [domaine@laluolle.fr](mailto:domaine@laluolle.fr)**