



WHITE WINE

- Bourgogne Cote Chalonnaise “Les Daluz” -



Cépages

100 % chardonnay

Terroir

Clay-Limestone 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: 45 Hl. per Ha.

Vinification

Harvest pressed and uncorked in the cold

Fermentation in 228L and 400L oak barrels and tank



Aging

100% French Oak, on fine lees and sulphur-free

Annual Avg. Production

1300-1500 750ml bottles. Small amt. of Magnums



Tasting Note

Intense gold Colour

Yellow peach nose, floral and slightly vanilla

In mouth, straight and saline to support a fruity taste. A mineral finish.

Serve upon 10 to 12°

Aging potential

Serve upon release and up to 3 years of vintage year



Pairing ideas

- . Aperitif
- . Fish & shellfish;
- . Andouillettes
- . Goat cheese;

Please contact us for distribution and prices

DOMAINE DE LA LUOLLE

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