



## BOURGOGNE CÔTE CHALONNAISE

### « La Coulée douce »



#### Cépages

100% Pinot Noir

#### Terroir

65% Clay-Limestone east facing slope,  
35% 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

Pre-fermentation temperature controlled maceration.

Two weeks fermentation in large vats on indigenous yeasts without added sulphur.



#### Aging

100% French Oak, with 15% new barrels

#### Annual Avg. Production

5,000-6,000 750ml bottles. Small amt. of Magnums



### Tasting notes

Clear and pale ruby colour  
Aromas of Morello cherry.  
A lot of tenderness.

Serve at 60-65 F.

### Aging potential

Serve upon release and up to 3 years of vintage year



### Pairing ideas

Aperitif

Barbecue, pizza

French Pot au feu or andouillette

Vegetarian dishes

**Please contact us for distribution and prices**

**DOMAINE DE LA LUOLLE**

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