

# Jules Lacroix

## Terroirs Authentiques

The house Jules Lacroix represents a traditional agriculture in the respect of its soil, listening to its vines.

### DESCRIPTION OF WINE

**A.O.C :** Appellation Régionale Contrôlée

**Wine producing region:** Bourgogne

**Grape variety:** White wine: Aligoté & Chardonnay Red wine: Pinot noir

**Type of soil:** Clay and Limestone

**Wine making for the white wine:**

Hand harvested

Whole bunch press

Limit of partly natural inputs, yeasts and bacteria

Cold setting during 24 to 48 hours

Alcoholic and malolactic fermentation in stainless steel.

**Wine making for red wine:**

Hand harvest

Destemming

Alcoholic fermentation in stainless steel or wood tank Punching of the cap twice a day during 10 days and pumpover. Maceration with grape skin, then devatting.

**Ageing process:**

In stainless steel vats or 20% in barrels during 6 months

Barrel filling by gravity to preserve aromas and structure.

Picture of the terroir, with limitation of interventions.

### COMMENTS

The regional wines are very mineral and soft for the white and rather light, fruity and delicate for the red.

### FOOD AND WINE PAIRINGS

White wines are a perfect accompaniment to roasted chicken, vegetables and fish.

Red wines go well with rustic dishes such as andouillettes, terrines or dry cheeses.

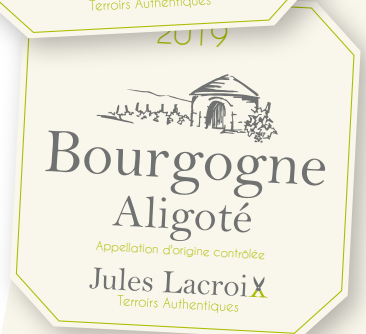
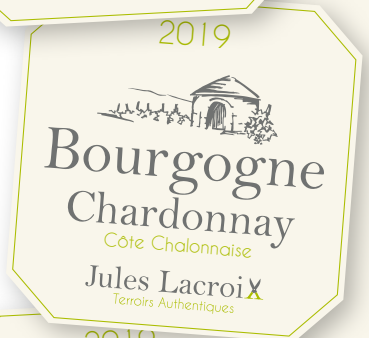
### APPELATIONS

- Bourgogne Pinot noir (red)
- Bourgogne Chardonnay Côte Chalonnaise (white)
- Coteaux Bourguignons (red)
- Bourgogne Aligoté (white)

### Contact

Mail : [contact@juleslacroix.fr](mailto:contact@juleslacroix.fr) - Tél. +33 (0)3 80 22 29 90  
21 Rue Jean-François Champollion - 21200 Beaune - France

Alcohol abuse is dangerous for health, to consume in moderation.



[www.juleslacroix.fr](http://www.juleslacroix.fr)