

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 Village Contrôlée

Wine producing region: Bourgogne

Grape variety: White wine: 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 and oak barrel.

Wine making for red wine:

Hand harvested

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:

Aged in stainless steel or barrel during 9 to 12 months, with 10% to 20% of new barrels.

Barrel filling by gravity to preserve aromas and structure.

Picture of the terroir, with limitation of interventions.

COMMENTS

The wines of village appellations have the first aspects of the terroir of Burgundy wines. White wines are delicate with notes of citrus and acacia. Red wines have notes of red fruits and some spices. A beautiful balanced structure.

FOOD AND WINE PAIRINGS

White wines are a perfect accompaniment to shrimps or sea mussels.

Red wines go well with meats in sauce or meats marinated with small vegetables.

APPELATIONS

- Rully (red)
- Givry (red)
- Montagny (white)
- Mercurey (red)
- Bouzeron (white)

Contact

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



www.juleslacroix.fr