

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 Grand Cru 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 oak barrel

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:

Aged in stainless steel during 16 to 18 months, with 50% of new barrels.

Barrel filling by gravity to preserve aromas and structure.

Picture of the terroir, with limitation of interventions.

COMMENTS

The wines of Grand Cru are wines of excellence, they perfectly represent the great terroir of Burgundy. They are proof of the winemaker's know-how and attention to his wines. For people who have the chance to taste it, they will be delighted with their intense aromas, richness and softness.

FOOD AND WINE PAIRINGS

Our white wines will pair with beautiful seafood and fish such as lobster, langoustine or smoked salmon.

Our red wines will pair perfectly with veal, Bresse poultry or rooster with wine sauce.

APPELATIONS

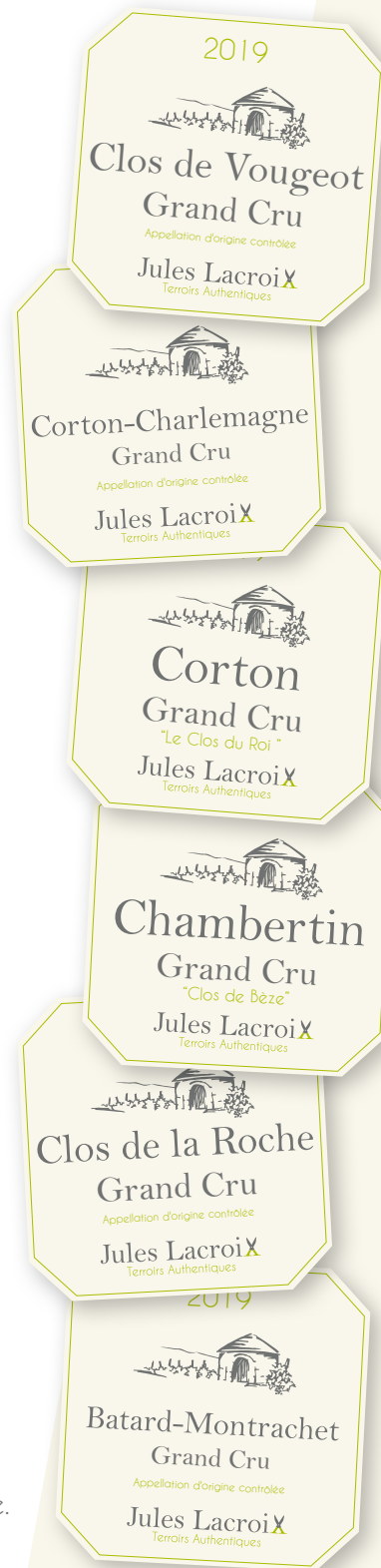
- Clos de Vougeot (red)
- Corton Charlemagne (white)
- Corton Le Clos du Roi (red)
- Chambertin Clos de Bèze (red)
- Clos de la Roche (red)
- Batard Montrachet (white)

Contact

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



www.juleslacroix.fr