



Lulunne

Beaune

Beaune "Lulunne" is located in the hollow of a small valley steeped in history and energy, a few meters from the source of the same name. This site was inhabited since prehistoric times and showed to be at a time a Roman legion's camp.

Soil

It is a clay-limestone, loamy, draining soil on gravel. Silt and white marl in the upper half of the plot.

Grape variety

100% Pinot Noir

The vineyard

Several traces of the construction of stelae and numerous small vestiges attest to the occupation of the site until the 4th century. Almost a century old, the vines are located at the top of the hillside of Beaune, at the limit of Pommard and rises to the edge of the forest.



Winemaking

Grapes are harvested by hand, sorted and partially destemmed. The alcoholic fermentation takes place in open wooden vats. The extraction of aromas, tannins and color is done by traditional pumping over and punching down (no yeast or enzymes added).

The maceration lasts approx. 3 weeks. Free-run wine and first press are blended. The aging of 12 months, is done in old oak barrels.



Wine&food pairings

You can appreciate the qualities of this wine with red or white meats.

Non-contractual documentation

