



DOMAINE FOND MOIROUX
- PIERRES DORÉES -

BOURGOGNE ROUGE Cuvée Lise

Located in Cogny, in the heart of the ochre landscapes of the Pierres Dorées, and with a history going back more than 200 years, Domaine Fond Moiroux extends over more than 15 hectares, certified High Environmental Value. The vineyards are spread over three areas: Cogny, in the south of Beaujolais, the spearhead of our conversion to organic farming; Romanèche-Thorins, the stronghold of the Moulin à Vent appellation; and Quincié, where we produce our Brouilly cru. The rich terroirs of Domaine Fond Moiroux are ideal for developing the vast range of aromas of the Gamay, Pinot Noir and Chardonnay grape varieties grown here.

This Bourgogne Rouge has a sparkling garnet-red colour. We find all the typical Pinot aromas on the nose, with a blend of red fruits such as cherries and lightly acidic black fruits. The elegant woodiness completes the aromatic bouquet, with hints of spice. On the palate, the wine is very well-balanced, with an enveloping volume expressing aromas of ripe fruit and even stewed fruit, finishing with fine tannins. The aromatic persistence leaves us with notes of light undergrowth and dried flowers. This wine is driven by its balance and complexity, and its fine tannins mean that it can be enjoyed now, but there is no doubt that it will benefit from a few months in the cellar.

APPELLATION : Bourgogne Rouge

MILLENNIUM : 2022

DEGREE OF ALCOHOL : 13,5%

PLOT SURFACE : 1.6ha (of the 15 ha estate)

SOL : Clay-limestone, in the commune of Cogny (69), vines on small hillsides facing south-west at Fond Moiroux and La Combe.

GRAPE VARIETY : Single varietal - Pinot Noir

PLANTING DENSITY : 6,000 vines/ha, wide and high vines

AVERAGE AGE OF VINES : 12 years

GROWING METHOD : Single Guyot pruning, organic conversion, mechanical soil maintenance, inter-row grassing and mechanical tillage under the row.

HARVESTING : Harvested at optimum ripeness by hand and sorted by plot.

WINEMAKING : Burgundian vinification with a thorough 15-day maceration in temperature-controlled stainless steel vats.

BREEDING : Aged for 6 months in 228-litre French oak barrels, with different types of toast.

SERVICE TEMPERATURE : 12° to 14°C - Decanting recommended

PERIOD OF CUSTODY : 4 to 8 years

PRODUCTION : 2 740 bottles



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