



DOMAINE FOND MOIROUX
- PIERRES DORÉES -

BOURGOGNE BLANC 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 white Burgundy has a sparkling golden colour with green and silver highlights.

The nose is expressive, captivating us with pretty notes of toast and roasted almonds. These aromas, typical of barrel ageing, are complemented by delicate floral notes, mainly acacia, but also ripe yellow-fleshed fruit and light citrus aromas.

On the palate, this opulent wine opens with yellow-fleshed fruit, citrus fruit and a light toasty note, creating a fine, intense bouquet with mineral tension and long-lasting aromas.

APPELLATION : Bourgogne Blanc

MILLENNIUM : 2022

DEGREE OF ALCOHOL : 14%

PLOT SURFACE: 2.27ha (of the 15 ha estate)

SOL : Clay-limestone, in the commune of Cogny (69), vines on small hillsides facing south-west, located in the area known as LA COMBE.

GRAPE VARIETY : Single varietal - Chardonnay

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

AVERAGE AGE OF VINES : 15 years

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

HARVESTING : Harvesting at optimum ripeness by hand, with manual sorting in the field and in the cellar

WINEMAKING : Slow pressing to extract the skin components, optimum clarification for the clearest possible must, selected Burgundian yeasts to ensure maximum aromatic expression. Alcoholic fermentation initially in temperature-controlled stainless steel vats, followed by the end of alcoholic fermentation and malolactic fermentation in 400-litre demi-muid tanks.

BREEDING : Aged for 10 months in 400-litre French oak barrels with several types of toasting and different types of wood (acacia bottom).

SERVICE TEMPERATURE : 10° à 12°C

PERIOD OF CUSTODY : 3 to 6 years

PRODUCTION : 5 033 bottles



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