

LUCIEN LARDY BEAUJOLAIS VILLAGES

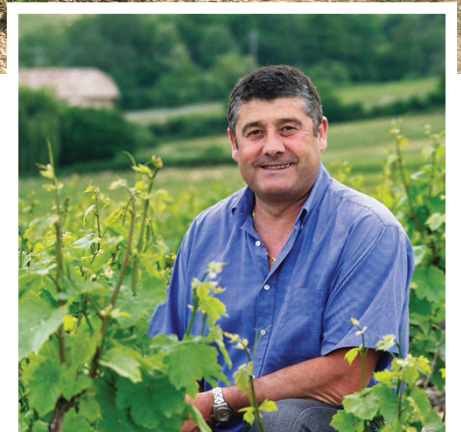


Terroirs Originels brings together a community of 30 vintners who continue to farm their land independently and all share the same passionate integrity to bring out the best authentic expressions of their specific heritage. The notion of conserving terroir is their priority and its protection a vested commitment of each estate.

Lucien Lardy is proud to continue his family's legacy of maintaining a French heritage by caring for historic vineyards in the famous cru villages of Fleurie, Morgon and Moulin-À- Vent. He vinifies each of his plots individually to achieve the true expression of his vineyards. In the process he creates complex wines that display the best characteristics of their terroirs. His son Yohan recently joined Lucien, taking on some of the winemaking responsibilities, thus ensuring that the family tradition will continue.

VINIFICATION

Spontaneous fermentation followed by temperature controlled fermentation in stainless steel tanks to capture the true fruit flavours of Gamay. Maceration for 6 days with whole clusters in gridded vats. Lightly filtered before bottling. 415 cases produced.



VITICULTURE

Vineyard area: 5 acres.
Density of plantation: 4000 vines per acre.
Vine Age: 65 years old.
Plot: « Les Peloux ».
Soil type: Clay in depth and sand on top.
Elevation: 250m.
Exposure: South east
Sustainable farming, short pruning in bushes, putting straw in the vines.



SKU: 762666

Region	Beaujolais
Classification	Beaujolais Villages Blanc AOC
Vintage	2018
Grapes	100% Gamay (clone of Pinot Noir and Gouais)
Vineyard	Selected plot in Fleurie with vines dating back to 1951
Soil Composition	Pink granite
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Spontaneous, temperature controlled, malolactic vin-tage dependent
Aging	Aged for 6 months in concrete vats
Alcohol	12%
Residual Sugar	0.92 g/l
PH	3.53 g/l
TA	3.71 g/l
Free SO2	19 mg/l
Total SO2	30mg/l

TASTING NOTES

Beautiful purple with ruby highlights, a wonderful expression of Gamay; bright characteristic with bursts of cherry and a lively finish. Serve slightly chilled.

PAIRING SUGGESTION

Good with country pate, cured meats, cheese, pasta, Mexican and/or Asian dishes

SALES FACTS

- Picked by hand, and brought to the winery in small baskets, grapes begin fermentation in stainless steel tanks using only indigenous yeasts. Lightly fined with no filtering prior to bottling.
- Lucien Lardy hails from a long line of independent grape growers and wine makers who are dedicated to expressing their land in the glass.
- At the border of the Fleurie Appellation, 60 plus year old vines on Pink granite soil. Single vineyard.