



“ When the Chardonnay finds its terroir of predilection in Beaujolais, the result is generous, aromatic and fresh. ”

LUCIEN LARDY BEAUJOLAIS VILLAGES BLANC

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 is 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.

*“Coming from a family of four children, I was the only one to choose winemaker as my profession. My father left me a wonderful legacy that I wanted to honor and preserve.”
~Lucien Lardy*



Lucien Lardy

Viticulture

Vineyard area: 5 acres.
Density of plantation: 3200 vines per acre.
Vine Age: 60 years old.
Plot: « Les Peloux ».
Soil type: clay and sand, deep soil.
Elevatio : 150m.
Exposure: South east.
Selected vineyards around Fleurie and Morgon.
Sustainable farming, manual harvest, guyot simple pruning as in Mâconnais.



Vinification

Pressed after a few hours of maceration - static must settle for 18 hours – spontaneous and long fermentation at low temperature (16°C) and then malolactic fermentation completed according to the vintage conditions. Aged for 6 months on lees in stainless steel tanks. Lightly filtered before bottling. 415 cases produced.

Terroirs Originels: One Philosophy

TERROIRS ORIGINELS is above all a human story uniting several artisan winemakers sharing the same passion and a strong ambition to create terroir focused wines since almost 20 years. Terroirs Originels is considered a benchmark in the constellation of independent estates from Southern Burgundy in the Côte Beaujolaise and Côte Maconnaise.

- ⊗ THE MERIT to focus on quality by limiting their production to the lands they are actually farming, offering exclusively estate grown wines coming from the vines farmed by the winemaker himself.
- ⊗ THE EFFORT and hard work accomplished in the vineyard and cellar where the winemaker is contributing to every step from farming to bottling.
- ⊗ THE DESIRE to farm sustainably his vineyards in order to respect and preserve the environment and biodiversity and the varieties of Southern Burgundy: Gamay Noir and Chardonnay.
- ⊗ THE REQUIREMENT to elaborate fine and complex wines thanks to a careful work and patience during the aging process.



LUCIEN LARDY BEAUJOLAIS VILLAGES BLANC



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| SKU: | 762667 |
| Region: | Beaujolais |
| Classification: | Beaujolais Villages Blanc AOC |
| Vintage: | 2018 |
| Grapes: | 100% Chardonnay |
| Vineyard: | Selected vineyards around Fleurie and Morgon. |
| Soil Composition: | Clay and sand, deep soil |
| Vineyard Training: | Guyot |
| Density/Yield: | 60 hl/ha |
| Fermentation: | Spontaneous, temperature controlled, malolactic vintage dependent |
| Aging: | 6 months on lees in stainless steel tanks |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1.27 g/l |
| PH: | 3.38 g/l |
| TA: | 3.8 g/l |
| Free SO2: | 20 mg/l |
| Total SO2: | 39 mg/l |

Tasting Note

Lovely pale golden yellow colour, with aromas of orchard fruit, pears, apples, lemon, and notes of white flowers. . In the palate, the wine is rich and ample with ripe fruits, good acidity and a zesty lemon finish. Fresh and bright with flavours of apricots, pear, bitter almond and lemon.

Pairing Suggestion

Try it with poultry, chicken skewers, grilled fishes or octopus, trout cooked with almond and cream. Enjoy with or without food, a perfect glass of wine to relax with after a long day. A tasty chardonnay with grilled lake fish on a warm summer's evening.

Sales Facts:

- ☐ Each plot vinified separately in order to manage the expression of the land.
- ☐ Sustainable farming, manual harvest, guyot simple pruning as in Mâconnais.
- ☐ Spontaneous fermentation followed by temperature controlled fermentation in stainless steel tanks to capture the crispness and delicate flavours of authentic Chardonnay