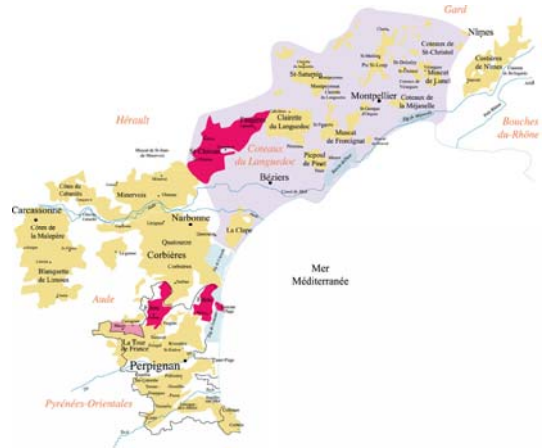




Lulu B.

Pinot Noir



The vineyards cover the hills overlooking Limoux. The climate is typically Mediterranean.

All of the vines are planted on slopes of clay-limestone based soil containing a high proportion of shale, pebbles and fossils.



Grape variety: 100% Pinot Noir



Harvesting is done by hand.

All grapes are de-stemmed and left to macerate in open vats for 3 weeks. Pumping over of the must is done twice a day. Light pressing is followed by complete malolactic fermentation.



Visual: Brick-red, dark and intense for the variety.

Nose: Powerful strong notes of cherry. Barrel-aging lends a touch of toasted brioche. Aromas of truffles develop if the wine is allowed to breathe.

Palate: Extremely complex and rich with exceptional balance. Attractive silky tannins. Long dark fruit finish.

Serving temperature: 57 to 61°F.

Ageing potential: 5 to 7 years, however may be enjoyed now.



Food Pairings: Pork, duck and ripe cheeses.