



LULU

NATURAL METHOD
RED WINE

GRAPE VARIETY

100 % Grolleau noir

TERROIR

Limestone-Clay with sand.

WINEMAKING

Manual harvest in an ancient plot of Grolleau where larks, also known as "Lulu", nest directly on the ground, between the vines.

No sulfites are added and the wine is not filtrated.

Devatting after 10 days of skin maceration.

Its alcoholic fermentation takes place in a steel tank.

Separation of free-run juice and pressed juice.

Lulu is bottled in march.

TASTING

To be served between 13 and 15°C. (55°F and 59°F)

FOOD AND WINE PAIRINGS

Lulu can go very well with deli meats (charcuterie) or summer salads. Full of freshness, it will be the perfect ally for vegetarian cuisine : chickpeas or beetroot hummus, falafel, herb pesto, vegetable lasagna...



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