



LULU

VIN DE FRANCE
RED WINE

GRAPE VARIETY

100 % Grolleau noir

TERROIR

Limestone-Clay with sand

WINEMAKING

Manual harvest in an old plot of grolleau.

This wine is made without any sulfites and no filtration is done.

It's alcoholic fermentation takes place in a steel tank.

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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