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FINE TERROIR OFFERS NEW BIODYNAMIC BURGUNDY WINES

Fine Terroir Selections welcomed new French wines to Connecticut by Domaine de La Luolle: Domaine de La Luolle Givry Pinot Noir Les Plans Sont Fleuris and Givry White Chardonnay Champ Pourot. After spending two years sailing the Atlantic with their children, Sandrine and Olivier Dovernegne returned to France in 2017 to follow their dream of making wine. Learning from an experienced winemaker, they took over Domaine de la Luolle in the Côte Chalonnaise in South Burgundy. The vineyard has 8 hectares of vine cultivated according to organic and biodynamic principles on the Côte Chalonnaise, producing a range of wines from the Givry, Mercurey and Bourgogne AOCs, along with some artisanal Crémant de Bourgogne wines. The estate is located in Moroges on the Route des Grands Vins de Bourgogne and guests are welcome for tastings and tours. The couple also offers a four-bed gîte for guests who wish to stay a little longer in the region.

1. At 13% ABV, Domaine de La Luolle Givry Pinot Noir Les Plans Sont Fleuris offers a delicate ruby color and has crisp aromas of red cherries. Supple but intense, this wine has a long, generous finish and pairs well with tuna carpaccio or pork roast.
2. Domaine de la Luolle Givry White Chardonnay Champ Pourot, a 100% Chardonnay white wine from Givry at 13% ABV, is aged in French oak barrels, on fine lees, without sulfur and offers aromas of fresh almonds, white flowers and citrus.