






HISTORY	
Estate Creation Date	First bottling 1971
Estate Manager	Vincent & David LELIEVRE
Since when	2009
WINE & VINEYARD	
Wine Name	Lelievre Pinot Noir
Appellation	AOC Côtes de Toul
Additional Name	
Wine Type	Dry
Color	Red
Organic Certification	No
Vineyard surface	3 ha 33 ac
Soil Type	Clay Limestone
Topography	Cuesta (similar to the Côte de Bourgogne)
VITICULTURE	
Density	5500 feet / ha
Trim Type	Guyot Simple & Guyot Double
Soil clearing	Weeding
Grass seeding	None
Leaves pruning	Starting East then going West
Branches pruning	None
Sustainable viticulture	Yes
HARVEST	
Grape picking	By hand
Sorting method	Plot by plot, same team year after year
VINIFICATION	
	Explain choices made & benefit to wine
Pre/fermentation / Maceration	Maceration for 10 days
Fermentation	Under strict temperature control
Other techniques used	Free-run wine naturally separated from press
Post-fermentation /Maceration	FML in stainless steel vats in the Spring
AGEING	
	Explain choices made & benefit to wine
Vats	On lees in stainless steel vats during Winter
Wood chips, Staves	
Barrels	
% New Oak	
BOTTLING	
	Explain choices made & benefit to wine
Blend	100% Pinot Noir
Blending time period	Blending in July / Bottling in August
Filtration	Light
Cork type	Diam © (guaranteed without cork taste)
Number of bottles per year	10,000
TASTING NOTES	
Color - Nose - Mouth	Bright ruby-red color. Fine nose, with notes of cherry and black currant leaf. Light & fresh on the palate with red berry flavors enhanced by smooth and blended tannins.
WINE & FOOD PAIRING	
Recommended	Serve slightly chilled with white meats, pizza, exotic dishes, trout, soft mild cheeses.
CELLARING TIME	
Recommended	Up to 6 years
AWARDS	
Awards and notifications	

Talking Points:



-  The 3 Lelievre brothers brought interesting wine growing and making techniques after their “tour du monde” of various wine regions of the world.
-  Practices on the vineyard limit the use of chemicals to favor mechanical methods such as turning the soil to reduce weeds, stripping leaves over herbicides & pesticides, and gender confusion over insecticides.
-  Lorraine’s vineyard is one of the smallest French vineyards, famous for producing “Gris de Toul” from the Gamay and Pinot Noir grapes. It is also the cradle of Pinot Blanc Auxerrois. The rabbit image on the labels is the visual translation of their family name (“wild rabbit”).

LELIEVRE PINOT NOIR

 Serve 57°F	 Breathe 1/2 hour	 Store up to 6 years	 Pinot noir 100%
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 Intense Fruity Dry 	 Cheese White meat Red meat
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Product of France
Bottled by LA
MAISON LELIEVRE
Lucey, FRANCE



Red Wine | France
2014 | 750ml
Contains sulfites
Alc. 12% by vol.

GOVERNMENT WARNING : (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.




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