



HISTORY	
Estate Creation Date	First bottling 1971
Estate Manager	Vincent & David LELIEVRE
Since when	2009
WINE & VINEYARD	
Wine Name	Lelievre Auxerrois
Appellation	AOC Côtes de Toul
Additional Name	
Wine Type	Dry
Color	White
Organic Certification	No
Vineyard surface	1 ha 21 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	No maceration, direct from press
Fermentation	Under strict temperature control
Other techniques used	
Post-fermentation /Maceration	
AGEING	
Explain choices made & benefit to wine	
Vats	On lees in stainless steel vats for 3-4 months
Wood chips, Staves	
Barrels	
% New Oak	
BOTTLING	
Explain choices made & benefit to wine	
Blend	100% Pinot Blanc Auxerrois
Blending time period	Blending in January / Bottling in February
Filtration	Light
Cork type	Diam © (guaranteed without cork taste)
Number of bottles per year	10,000
TASTING NOTES	
Color - Nose - Mouth	Refreshing, delicate and refined, with notes of apple, pear and white peach. Round and supple on the palate with a touch of soft and structuring acidity.
WINE & FOOD PAIRING	
Recommended	Serve around 45-48°F for aperitif, to pair with charcuterie, quiches, salads, tagines, exotic dishes, shell fish, grilled fish.
CELLARING TIME	
Recommended	Up to 3 years
AWARDS	
Awards and notifications	



Queen Of Wines

## Lelievre Auxerrois



### 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 cradle of Pinot Blanc Auxerrois, which name comes from Professor Auxerrois who introduced a more resistant and better ripening Pinot Blanc vine stock.

LELIEVRE AUXERROIS

Serve 50°F
 Breathe 0 hour
 Store up to 3 years
 Auxerrois 100%

Intense 
 Fruity 
 Dry 
 Cheese
 Seafood
 White meat

Product of France  
 Bottled by LA  
 MAISON LELIEVRE  
 Lucey, FRANCE

White Wine | France  
 2014 | 750ml  
 Contains sulfites  
 Alc.11.5% 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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