

## MEET THE MAKER DINNER SERIES "LES AMOUREUX DE BOURGOGNE": AN UNIQUE BURGUNDY WINE TASTING

Les Bourgognes Lucien Lemoine & Dinner by Romain Bapst

FRIDAY, 25TH AUGUST 2017  
AT 6.30PM FOR 7.00PM



*Mounir & Rotem Samoua*

"An extraordinary micro negociant in Beaune. Very serious quality" – Jancis Robinson  
"This bright, hard-working, extroverted man has created in a few short years one of burgundy's finest independent negociant firms" – Wine Advocate

### **Producer profile – The Story**

RAISON D'ETRE – Over 54 different 1er Cru and Grand Cru from Burgundy each vintage

MICRO-NEGOCIANT – Mounir and Rotem Saouma's model has been simplistic from the beginning. Scour and negotiate the best parcels possible from the Cote d'Or's greatest 1er and Grand Cru vineyards and lieu-dits. No easy task considering these are the most sort after plots. Despite being a real charming man he wasn't without connections to help win over the grower (see below)

THE ENLIGHTENED MONK – The name Lucien le Moine is a tongue in cheek reference to Mounir's past. He studied and worked in a Trappist Monastery in Lebanon where he discovered Chardonnay and Pinot Noir. We know the monks have been instrumental in shaping Burgundy wines for centuries.

MODERN OR JUST OLD SCHOOL – Mounir seems to so often be labelled a 'modernist' due to his long elevage technique, lack of sulphur use and no racking hence a lot of work with the lees. In fact, as he says himself it's "as traditional as it gets" given the winemaking history of Burgundy. He cellar gets very cold during Winter preventing the normal malolactic fermentation extending the elevage which he passionately believes give the soul to the end product.

Every international wine writer has heaped praise on the wines produced by Lucien & Rotem Mounir, the owners of the house. I am super excited to be able to get a tiny allocation of these wines. This is truly beautiful pinot noir, pure red fruits and a palate that goes for ever! Make sure it's decanted before you serve it. 30 minutes at the least.



## Les Bourgognes Lucien Lemoine & Dinner by Romain Bapst

### **Mounir & Rotem Samoua the winemakers**

We work with the best Crus of each village; we produce one to three barrels per Cru (300 - 900 bottles). This small production per Cru is maybe our biggest technical challenge since from the very selection, through aging to bottling each barrel, by itself, needs to be perfect: as there is no "blending" at the end. The selection of our wines very early; we taste the jus-wine just after the press, buy and put them in our barrels. This allows us to age "our way" from the very beginning of a wine's life. All our wines are aged by us from press to bottling that means that each October we know exactly our production for the vintage.

We buy "by a friend" our oak from the Jupilles forest, we are maybe the only Winery in the world to age ALL our wines in this very fine oak, we produce our barrels "by another friend" with a slow toast on coals, personally adapted to the Crus and even to the years.

We age all the Crus on 100% of their lees: both whites and reds. We do gentle "battonages" (stirring) three to four times a month putting the lees in suspension in the wine, the wine then feeds upon the lees gaining in balance and complexity. We keep the wines on their lees until bottling never racking during aging. Still, since each year is different, we adapt these generalities to each vintage; so we can have some years without any stirring (2004) and some with stirring every week (2003, 2005).

We close our cellar in order to keep humidity and low temperature through spring, which allows us to push the malolactic fermentation late into summer. The natural CO<sub>2</sub> associated to this fermentation protects the wines during the hot summer enabling us an extremely limited use of SO<sub>2</sub>.

Once malolactic is done we follow the maturity of each barrel, tasting it twice a month. Bottling takes place after a full moon (where atmospheric pressure is favourable), by gravity, Cru by Cru whenever a wine is ready.

All our wines, whites and reds are neither fined nor filtered. As our wines are never pumped (no racking, no filtration, bottling by gravity...) the natural CO<sub>2</sub> from the malolactic is present even in bottle. In fact we are looking for this presence as it helps protecting the wine in the most natural way.

# MENU

## **Appetizer**

Soufflé d 'escargots & a glass Champagne on arrival

## **Première Assiette – First Course choice of**

Chilled lobster, cooked & raw asparagus salad

**2014 Lucien Lemoine Chassagne Montrachet 1er Cru Morgeot**

## **Deuxième Assiette - Second course choice of**

Patagonian toothfish "sea bass", sage, roasted chestnuts & smoked speck beurre blanc

**2014 Lucien Lemoine Puligny-Montrachet 1er cru Champ Gain**

## **Troisième Assiette – Third course choice of**

The Black truffle, abattis & potato soup

**2012 Lucien Lemoine Clos de La Roche**

## **Quatrième Assiette**

Sauteed pheasant & sweet bread ragout, risotto, noisettes, pomegrante jus

**2013 Lucien Lemoine Echezeaux**

## **Cinquième Assiette**

Black Angus beef tenderloin "Rossini" medium-rare with pan-fried duck foie gras & sultanas raisin jus

**2012 Lucien Lemoine Bonnes-Mares**

## **Sixième Assiette**

Brique d'Affinois & truffle, grilled pear & baguette

**2013 Lucien Lemoine Nuits-St Georges 1er Cru les Cailles**

## **Le Dessert**

Macaronade with lemon & Passiont fruit

**A glass Champagne & appetizer on arrival,**

**7 courses matched with Les Bourgognes de Lucien Lemoine 440.0**

Menu subject to Market availability | Gluten free available | Full payment required at time of reservation