

Lucien Le Moine Tasting



Date : Tuesday, 14th April 2015
 Time : 6:30pm to 8:30pm
 Venue : 21/F Hong Kong Wine Vault (Tin Wan)
 No. of Attendees : 35
 Wines Tasted : Lucien Le Moine, Pommard 1er Cru Les Epenots 2012
 Lucien Le Moine, Nuits-St-Georges 1er Cru Les Vaucrains 2012
 Lucien Le Moine, Clos de la Vougeot Grand Cru 2012
 Lucien Le Moine, Clos de la Roche Grand Cru 2012
 Lucien Le Moine, Corton Blanc 2012
 Lucien Le Moine, Meursault 1er Cru Les Genevrières 2012
 Clos Saouma, Chateauneuf du Pape Ominia Rouge 2011
 Clos Saouma, Chateauneuf du Pape Ariosio Rouge 2010
 Clos Saouma, Chateauneuf du Pape Magis Blanc 2011

It was our great pleasure to have Mr. Mounir Saouma, owner and winemaker of Lucien Le Moine to showcase his vintage 2012 Burgundies, along with his new found project in Rhone Valley. Mr. Saouma likes to describe his cellar as a “library” as it is to show people a book of Burgundy, a place of finest terroirs!

Lucien Le Moine currently produces 82 different Premier Crus and Grand Crus only in Côte d'Or with a total annual production of 35,000 bottles, of which 55% is red and 45% is white. Keeping production this low means that the wines must be crafted with the utmost care throughout the entire winemaking process, as this is their aim to bring out the purity of every piece of land.



The approach is extreme – Saouma and his wife Rotem let the wines go through a slow and very long fermentation, and keep them on full (100%) lees for two years in barrels. Each wine may require its own treatment to ensure late malo-lactic fermentation. This method relies more on carbon dioxide (CO₂), the by-product, than sulphur dioxide (SO₂) to protect the wine, and the wines are not racked in new barrels until the final preparation before bottling. The naturally occurring CO₂ gives the option to use less SO₂, but the wines can end up with residual CO₂ after bottling, hence **it is important to double-decant their wines before drinking.**

Pommard 1er Cru Les Epenots 2012

This Pommard shows intense raspberry and plums on the nose, the palate is medium-bodied with plenty of red fruit flavors, powerful and the finish is long. 600 bottles produced.

Nuits-St-Georges 1er Cru Les Vaucrains 2012

The Vaucrains shows broody earthy notes on the nose, meaty, deep and the firmly tannins followed by dark fruit. 300 bottles produced.

Clos de la Vougeot Grand Cru 2012

It appears the aromas of spices and a touch of floral scent, medium-bodied with red berries flavor, good concentration and soft tannin with layered finish. 600 bottles produced.



Lucien Le Moine has a strong following among serious Burgundy lovers!



"A great wine will surprise you every time in your glass!", said Mounir.

Clos de la Roche Grand Cru 2012

The Clos de la Roche exhibits the musky aromas of spices, smoky and red fruit on the nose, the palate is medium weight, outstanding concentration with ripe tannin, fine length and fleshy texture after taste. There is plenty of power that surrounded by attractive sweetness in the glass. Only 900 bottles of this great wine is being produced.

Meursault 1er Cru Les Genevrières 2012

"Genevrières" is defined by viscosity. The vineyard is on mid-slope, and in the Lucien Le Moine "Genevrières" there is always noticeable acidity (even in low-acid years) and alcohol, however, the wine is rich, dry and complex that is really good pairing with seafood.

Corton Blanc 2012

This Corton Blanc shows gold color, with beautiful aromas of white peach and lime on the nose, good depth and well-judged acidity with the mineral finish.

Saouma has taken the same winemaking approach to his Rhone operation: Clos Saouma, which has only started in 2009. "I love Burgundy of course, but I've been drinking Chateauneuf all along as well", said Saouma. "I love the similarities of Pinot and Grenache. Both make silky, elegant, mineral wines and there is the parallel of each having a Noir, a Blanc and a Gris version as well".

Clos Saouma, Chateauneuf-du-Pape Omnia Rouge 2011

The Omnia Rouge 2011 were blended albeit 80% Grenache with the rest of 12 varieties grapes in CNDP, it shows intense notes of red berries and spices, good concentration, decent acidity with ripe tannins.

Clos Saouma, Chateauneuf-du-Pape Arioso Rouge 2010

Clos Sauoma Arioso – sourced exclusively from Pignan Lieu Dit, it's exposed most importantly to the Mistral, the famous cooling winds of the region. This helps to keep the grapes / wine elegant. 100% Grenache from Pignan, Sauoma himself calls this Les Amoureuses reference to the elegant 1er Cru from Chambolle Musigny in Burgundy. It exhibits the sexy perfumed nose, dark berries and outstanding concentration on the palate, decent acidity, finely integrated sweetness of fruit.

Clos Saouma, Chateauneuf-du-Pape Magis Blanc 2011

An elegant, pure with white flowers on the nose, mineral, butter, creamy and ultra-refined medium-bodied flavor that are quite complex and reasonably powerful, finish is long and elegant!

Although the Saoumas' wines have earned top marks, some of the people still question their approach. So much lees contact, they argue, glosses over the taste of terrior in favor of a smoother texture; others have embraced the couple's ideas and enthusiasm for Burgundy and its wines.