



## DOMAINE DE LA LUOLLE ドメヌ・ド・ラ・ルオール



Olivier and Sandrine Devernois were not born into winemaking families, nor did they grow up in Burgundy. Until 2017, Olivier worked as an IT specialist and Sandrine as a teacher, both living in Lille in northern France. That year, they made a life-changing decision: to move to Burgundy and begin a new chapter in wine.

They purchased the 8-hectare Domaine Guy Chaumont and renamed it Domaine de la Luolle. Remarkably, Guy Chaumont himself continues to work alongside them in the very vineyards he once farmed.

For over 53 years, no chemical fertilizers, herbicides, or insecticides have ever been used on these vines. In their very first year, Olivier and Sandrine began converting the vineyard to biodynamic farming. All harvesting is done by hand, and grape selection takes place directly at the winery.

For their Chardonnay, the grapes are directly pressed and allowed to settle overnight. The juice is then transferred into 228L and 400L oak barrels for fermentation using only indigenous yeasts, without any added sulfur. Sulfur is used only twice: once after malolactic fermentation, and again just before bottling. The wines are clarified with bentonite and gently filtered using diatomaceous earth.

### Rouge Bulles, AOC Bourgogne Mousseux [NV, 750 ml]

#### ルージュ・ブル、AOCブルゴーニュムソー



PRODUCT ID:	IFRBR1030659
Year:	NV
Kind of Wine:	Sparkling
Color of Wine:	Red
Style:	Dry
Type of Grape:	Gamay
Volumn:	750 ml
Alcohol Percentage:	12.5%
Total Sulfites:	36 mg/L

ビオロジック  
農法

Sales Price (w/tax)

¥4,760

This lively sparkling red is made from 100% Gamay and stands out with its bright ruby color and fine bubbles. On the nose, it offers charming cherry aromas, while the palate is soft, fruity, and delightfully approachable. Though a red wine, the tannins are gentle and do not interfere with the effervescence. The wine undergoes disgorgement and is finished with a dosage of 12 g/L, striking a beautiful balance between freshness and roundness.

A true all-rounder, it pairs well with appetizers, white meats, grilled or roasted white fish, desserts—or simply any occasion from casual gatherings to elegant celebrations. Best enjoyed chilled at 8–10°C.

## Bourgogne Aligoté [2018, 750 ml]

ブルゴーニュ・アリゴテ



PRODUCT ID: IFRBR1030227  
Year: 2018  
Kind of Wine: Still  
Color of Wine: White  
Style: Dry  
Type of Grape: Aligoté 100%  
Volumn: 750 ml  
Alcohol Percentage: 11.85%  
Total Sulfites: 45 mg/l



Sales Price (w/tax)

¥4,054

Grown on clay and limestone soils, the grapes for this wine come from vines averaging 60 years of age, organically farmed over several generations. Each bunch is carefully hand-harvested, gently pressed, and allowed to settle through cold settling before fermentation. The wine is then aged in oak barrels.

The result is a beautifully clear, pale straw-colored wine. Aromas of citrus, delicate florals, and pineapple rise from the glass. On the palate, it is fresh, fruity, and precise—making it an easy, enjoyable wine for any occasion.

Best served chilled at 8–10°C.

## Bourgogne Côte Chalonnaise "Les Daluz" [2019, 750 ml]

ブルゴーニュ・コート・シャロネーズ "Les Daluz" (レ・ダリューズ)



PRODUCT ID: IFRBR1030228  
Year: 2019  
Kind of Wine: Still  
Color of Wine: White  
Style: Dry  
Type of Grape: Chardonnay 100%  
Volumn: 750 ml  
Alcohol Percentage: 13.75%  
Total Sulfites: 73 mg/l



Sales Price (w/tax)

¥4,452

Hand-harvested bunch by bunch from 45-year-old vines, the grapes are gently pressed and cold-settled before fermentation in 228L and 400L French oak barrels and vats. The wine is aged on fine lees without the use of added sulfur.

The result is a radiant, transparent golden white wine. The palate is floral and gently textured, with subtle notes of vanilla and yellow peach. A touch of salinity enhances the fruit character, leading to a clean, mineral-driven finish.

## Bourgogne Côte Chalonnaise "La Coulée douce" [2018, 750 ml]

ブルゴーニュ・コート・シャロネーズ "La Coulée douce" (ラ・クレール・ドゥース)



PRODUCT ID: IFRBR1030229  
Year: 2018  
Kind of Wine: Still  
Color of Wine: Red  
Style: Dry  
Type of Grape: Pinot Noir 100%  
Volumn: 750 ml  
Alcohol Percentage: 13.1%  
Total Sulfites: 49 mg/l



Sales Price (w/tax)

¥4,452

These 45-year-old vines have been organically farmed for generations. Each grape bunch is carefully hand-harvested and gently pressed. Fermentation takes place in concrete vats over two weeks using only indigenous yeasts, without the addition of sulfur. The wine is then aged in 100% French oak barrels, 15% of which are new.

The result is a brilliant clear ruby-red wine with fresh aromas of black cherry and a supple, silky texture. Best enjoyed at around 15°C.

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## Bourgogne Côte Chalonnaise "Les Oiseaux rares" [2019, 750 ml]

ブルゴーニュ・コート・シャロネーズ "Les Oiseaux rares" (レ・オワゾー・ラール)



PRODUCT ID: IFRBR1030230  
Year: 2019  
Kind of Wine: Still  
Color of Wine: Red  
Style: Dry  
Type of Grape: Pinot Noir 100%  
Volumn: 750 ml  
Alcohol Percentage: 14.2%  
Total Sulfites: 29 mg/l



Sales Price (w/tax)

¥4,722

Hand-harvested from 45-year-old vines, the grapes are gently pressed and fermented for three weeks with indigenous yeasts—completely without added sulfur. The wine is then aged in French oak barrels, 15–20% of which are new.

Brilliant clear ruby in the glass, it offers an inviting nose of ripe fruit, spice, and cocoa. On the palate, it shows balanced structure and a lingering, flavorful finish. Enjoy it either shortly after release or after up to five years of cellaring.  
Best served at around 15°C.