



Lucien Le Moine

Perfectionist Micro-Burgundy from the Finest Crus

In two decades of work, Lucien Le Moine has become one of the most talked about Burgundy producers, making some of the most sought after wines from the region. The approach is extreme – two people, together doing everything by hand, working with a dazzling array of Burgundy’s great terroirs.

In the late 1980s, Mounir Saouma’s visit to a Trappist monastery in the Middle East led to a prolonged stay during which he worked in the monastery vineyards and first learned to make wine.

He subsequently studied Viticulture and Oenology in Montpellier, followed by six years working in Burgundy, other areas of France, and California. During this time he became fascinated by traditional methods of viticulture, vinification, and aging.

In 1999 he decided to push to the extreme all he had seen and experienced, and with his wife Rotem created a small cellar dedicated to the philosophy of making wines of purity and typicity.

From their years spent in Burgundy, Mounir and Rotem knew many superb growers in the region. They devoted themselves to select production of Crus from these growers. They only produce Grands and Premiers Crus, trying each year to have the most beautiful Crus in each village. They revise their selection of Crus every year, depending on the quality of a particular vineyard in a given vintage, but do not produce any more than 100 barrels (2,500 cases), the absolute maximum for Mounir, who feels that any greater production would rob him of the ability to give each his personal touch.

The couple produces one to three barrels from each Cru. This provides the biggest technical challenge, since each barrel needs to be perfect, from selection, through aging, to bottling: there is no blending to cover up even the slightest errors at the end. They work with growers who are scrupulous with their vines, taste the wines very early (right after press), vinify (in the case of whites) or guide vinification in the methods they prefer (emphasizing phenolic ripeness, acid retention, and some employment of whole clusters), and put the wines in their barrels.

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