

Rotem and her husband, Mounir, established Lucien LeMoine, a micro-negociant house in Burgundy in 1999, making uniquely the greatest Premier and Grand crus from several appellations, in tiny quantities of one to three barrels per cru (25-75 cases). “Lucien” means “bringer of light”, as does Mounir in Arabic; “LeMoine” means “the monk”. Later, in 2011, Mounir and Rotem started a new domaine in Chateauneuf du Pape and began making both red & white wines in that appellation as well. Slowly and surely, they have honed their house style, with an emphasis on the purity and “an accurate and focused expression of its origin, that unique quality the French call “terroir”. They have consistently inspired some of the most majestic heights of wine’s expressive ability, one that evokes powerful emotion and demands meditative contemplation.

Instrumental to this focus are a few key elements of élevage: the wines are never fined, nor filtered; they experience naturally protracted malolactic fermentation, for up to 18+ months for some wines, allowing the wines to nourish themselves on the fine lees (the “memories of the grapes” as she called them) for as long as possible. Rather than top off their barrels with more wine (as is needed due to evaporation and ‘sampling’), they top off with more lees. For these reasons, Rotem insists emphatically that ALL the wines she and her husband make should be double decanted prior to consuming, at least an hour or two in advance! This view is quite contrary to other more typical Burgundy producers, however, it was a fantastic exercise and experience. It certainly unlocked the wines potential and truly allowed them to shine.