



Classification :



Village

Région : La Côte de Beaune

Cépage : Pinot noir

Ladoix "Vieilles Vignes" (Red)

La Côte de Beaune - Pinot noir

Origine

The Ladoix appellation area straddles the Côte de Beaune and Côte de Nuits growing regions. The Ladoix vineyard lies at the foot of the famous Corton hillside. The older vines on these parcels were planted between 1926 and 1960. The estate's holdings are located on a clayey limestone soil, overlying dark brown marls.

Vinification

Grapes are hand-picked and then conveyed to the winery in crates. Part of the harvest is stripped and poured into a vat, where it ferments for an 8- to 10-day period. The technique employed enables producing elegant and delicate wines. After pressing, fermentation is completed in vats before transport to the cellars for barrelling, where vinification will last 12-18 months. Two or three racking steps will be carried out in order to separate out the deposits forming at the barrel bottom during the various vinification phases. Prior to bottling, a last racking allows assembling the wine in preparation of the clarification step. Just one slight filtration is performed before bottling.

Notes de dégustation :

The Ladoix appellation yields a dark red coloured wine. Its nose effuses wild berry aromas (blackberries and sometimes wild cherries, with hints of vanilla transmitted from the barrel ageing). To the taste, this wine is meaty and full-bodied, yet delivered with a harmonious and silky structure that often requires a number of years of ageing.

Mets d'accompagnements

A fine accompaniment to your gourmet meals and dishes built around red meat or game.



Température de service :

16 to 18° C

Durée de conservation :

4 to 9 years