Bourgogne de
Vigne en Verre

Domain Edmond Cornu and Son

Classification :

Village

Région : La Côte de Beaune

Cépage : Pinot noir



Température de service :
16 to 18° C

Durée de conservation :
3 to 7 years

Ladoix "Clos Diconne" (Red)

La Côte de Beaune - Pinot noir

Origine

The village of Ladoix straddles the boundary between the Côte de Beaune and Côte de Nuits growing areas. The Ladoix vineyard is located at the foot of the Corton hillside, and the 0.70 hectares composing the "Clos Diconne" lie south of the hamlet of Buisson. The vines thrive in a clayey limestone soil, on deposits of marl and what the locals call "sheep heads" (rounded rocks).

Vinification

Grapes are hand-picked and then conveyed to the winery in crates. The entire harvest is stripped just prior to being poured into vats, where it ferments for 12 days. The technique employed enables producing elegant and delicate wines. After pressing, the wines are ;transported to the cellars in barrels, where vinification will last 12 months. One or two 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 final racking serves to provide greater consistency. Just one very slight filtration is performed before bottling.

Notes de dégustation :

The Ladoix "Clos Diconne" has a flashy red hue. The noise is replete with wild berry fragrances (blackberries, sometimes sweet cherries, with a faint vanilla background scent from the barrelling). To the palate, this wine is fleshy and full-bodied, with finesse throughout despite a tannin structure that often necessitates several years of ageing.

Mets d'accompagnements

A perfect accompaniment for gourmet meals, and red meat and game-based dishes. Allow 5 to 7 years for this wine to age properly.

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