

THE VINTAGE

2018 in an early ripening vintage. We began the harvests on the 27th of August in Mercurey. 2018 is a very classic vintage that can be enjoyed in its youth and is already drinking beautifully. The whites are showing excellent balance between freshness and ripeness, halfway between 2016 et 2015. The grapes, although harvested early, were very ripe and gave rise to smooth, light and aromatic wines. This vintage is characterised by its delicious palette of fruity notes.



APPELLATION DESCRIPTION

Ladoix-Serrigny is one of the Côte de Beaune's oldest winemaking villages. The first Lords of Ladoix were present here as far back as the 13th century.

Exposition : North-East

Soil : Marly limestone, clay, ferruginous oolites

Grape Variety : Chardonnay

Characteristics of our plot

Surface area : 3 ha 01 a 58 ca (7,19 Acres)

Years the vines were planted : 2007, 2013



WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. Vinification lasts for 4 weeks and takes place mainly in French oak barrels (less than a third of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wine is aged in barrels for 12 months during which it is stirred regularly in order to keep the lees in contact with the wine. This results in excellent tension and aromatic complexity combined with a smooth and delicate palate.



TASTING

Pale yellow with greenish glimmers. The nose reveals fresh, floral aromas and a touch of brioche. The palate is rich and powerful with toasty notes and a pleasant freshness. A lively and direct wine with excellent tension.

Serve with : Seafood platter, trout in an almond crust, goats cheese

Serve at : 12 to 14°C

Cellaring Potential : 4 to 6 years. Ready to be enjoyed now

