

2020

THE VINTAGE

2020 is a solar vintage yet the wines show a lot of freshness and no flavours of over-ripeness. The harvest started on August 19th, a historically early date and came to an end on September 1st. Our Côte de Beaune wines are displaying all the characteristics of an outstanding vintage. They are fresh and intensely aromatic with enticing notes of freshly cut pear and lime.



APELLATION 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

