

THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.



APPELLATION DESCRIPTION

Ladoix-Serrigny is one of the oldest winemaking villages in the Côte de Beaune. The first Lords of Ladoix moved here in the 13th century.

Exposition : East

Soil : Marly limestone, clay and ferruginous oolites

Grape Variety : Pinot Noir

*Characteristics of our plot*

Surface area : 0 ha 66 a 78 ca - (1,65 Acres)

Years the vines were planted : 1999



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 12 months in French oak barrels (20-30% new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our hygrometry-controlled cellars at consistent, natural temperatures. The wines spend 2 months in vats at the end of the ageing process.



TASTING

This wine displays intense and varied aromas of red fruits and spice on the nose combined with a touch of oak. The lively attack gives way to a soft tannic structure. A delicate and well-balanced wine.

Serve with : Roasted or sauce-based red meats, pâté en croute, mature cheeses such as fromages Mont d'Or, Cîteaux or Reblochon)

Serve at : 14°C to 16°C

Cellaring Potential : 4 to 6 years

