



Saint-Vincent Tournante - 25 et 26 janvier 2025

A key event in our winegrowing heritage, this popular winegrowing festival is part of Burgundy's tradition and landscape.

On January 25 and 26, 2025, Ladoix-Serrigny will have the honor of hosting the 81st edition of the Saint-Vincent Tournante, and will open the festivities of a special year celebrating 10 years since the Climats du vignoble de Bourgogne became a UNESCO World Heritage Site.

With a parade, tastings, marching bands, a "100% Côte d'Or" village, food and entertainment throughout the day, this is a truly convivial event, and an opportunity to discover or rediscover the wines of an appellation.

In the heart of the hillside, at the foot of the Corton hill, the Ladoix appellation produces red and white wines,

villages and premier crus on numerous climats. The village is also home to some Grands Crus de Corton. So many good reasons to stroll through the decorated streets of this charming village!

Ladoix-Serrigny hosted the Saint-Vincent Tournante, 41 years ago, with the theme : "Ladoix-Serrigny, at the heart of the Côte des Grands Vins de Bourgogne".

This year's theme, "At the heart of the Côte, the resources of Ladoix-Serrigny", echoes that of 1984. It retains the central notion of the village and appellation, the "heart" of the Côte, and expands on Ladoix-Serrigny's resources : water (the Lauve), stone (the quarries), forest (the Corton woods overlooking the village), vines and wine (of course!).

Programme

Here's an outline of our Saint-Vincent Tournante weekend (subject to change). Entertainment and food stalls will be available on both days.

Saturday, January 25

7:30am : Departure of the Sociétés de Secours Mutuel and Confrérie des Chevaliers du Tastevin parade (restricted access).
 9:00 am : Wreath-laying at the Monument aux Morts
 10:30 am : Saint-Vincent Tournante mass at Ladoix-Serrigny's Saint-Marcel church
 11:00 am : Opening of tasting cellars and start of entertainment
 12:00 pm : Inductions in the courtyard of Ferme du Clos de Rancy
 5:00 pm : Cellars close
 7:00 pm : Gala dinner at the Palais des Congrès de Beaune

Sunday, January 26

10:00 am : Tasting cellars open and entertainment begins
 5:00 pm : Cellars close



Ladoix winegrowers in front of the giant Saint-Vincent to be presented on January, 25 and 26



Tasting kits



Photo BP – Emma Buoncristiani

Our online boutique offers 3 different kits for sale :

The Tasting Kit

20€ in presale on the website, 25€ on site on the day
 A glass-holder, the official "Hommage 38-SVT" glass from Maison Lehmann Reims, a map of the village with practical information and a book of 8 tickets for tasting in our cellars.

«Sam» Kit

10€
 A non-alcoholic tasting kit with two tickets for tasting the grape juices of Ladoix winemakers.

«Child» kit

5€
 A glass holder, an eco-cup made by pupils from the Ladoix-Chorey schools, the Little Explorers of Burgundy booklet produced and supplied by BIVB, a coloring book, and two tickets to discover the grape juices of Ladoix winemakers in the children's cellars.

Saint-Vincent Tournante gala dinner



Emmanuel Renaut and Olivier Huez in front of the Flocons de Sel restaurant.

The Saint-Vincent Tournante Gala Dinner is clearly one of the highlights of the event. A true moment of conviviality and sharing, it will be the occasion for succulent alliances between exceptional dishes and wines, from the Ladoix appellation, of course.

This year, we welcome Chef Emmanuel RENAUT. A man of excellence, with the title of Meilleur Ouvrier de France and a three-starred restaurant (Flocons de Sel in Megève) to his credit, he is doing us the honor of organizing our Saint-Vincent Dinner.

With incredible spontaneity, the Chef was immediately enthusiastic about the project, and insisted on being personally at the helm on D-Day: never seen before on a Saint-Vincent Tournante! He will be assisted by his own brigade, and by the Murisaltien* caterer Huez, to prepare this dinner for 1000 guests, on Saturday January 25, 2025.

His cuisine is pure and gourmet, embodying the terroir and going straight to the heart of the matter. This philosophy is also reflected in the wines of Ladoix, a style rooted in its environment, combining finesse and generosity.

The Dinner will be held at the Palais des Congrès in Beaune, from 7pm, reservation only.

You can reserve on our online boutique, at the price of 295€. All reservation details are available on the dedicated page of our website.

While you're waiting to discover the menu prepared for the occasion, check out our website for an interview with Chef Emmanuel Renaut, who agreed to take part in the Chinese portrait game !

<https://www.saintvincent2025.fr/diner-gala-saintvincent-2025/>

* Meursault resident

The Saint-Vincent 2025 jointly-produced cuvées

10 cuvées will be available for tasting that weekend. Let us introduce 7 of these 10 cuvées that were produced jointly by the Ladoix winegrowers.

BOURGOGNE white 2023

To the eye : Youthful, with a crystalline yellow-green colour.

Nose : Fragrances of white flowers, pear and citrus fruit.

Palate : Lively, rounded by its time in oak barrels.

LADOIX white 2023

Eye : Sparkling greenish-yellow to lemon-yellow in colour.

Nose : Attractively complex, with orchard fruits and citrus fruits underpinned by toasty, brioche-like nuances.

Palate : Elongated and voluptuous, with long persistence.

LADOIX white 2022

Eye : Appétent, with a slightly deeper yellow hue.

Nose : Combining the freshness of tangy fruit, the richness of tropical fruit and the sweetness of wood.

Palate : Tonic on the attack, then soft and round on the mid-palate, with a salivating finish.

LADOIX white 1^{er} Cru 2022

Eye : Pale gold in colour, sparkling and limpid.

Nose : A bouquet of floral and fruity scents, with hints of sandalwood, brioche and toast.

Palate : Harmonious and balanced, with generous volume, lingering on the finish to our great delight.

LADOIX red 2023

Eye : Shimmering with purplish highlights.

Nose : Opens with a bevy of almost jammy red fruit such as strawberry, raspberry and cherry. A hint of spice enlivens the whole.

Palate : Rather fresh and juicy on the attack, this delicacy tends to become rounder in the middle and finish.

LADOIX red 2022

Eye : Bright, clear ruby colour.

Nose : A blend of wild berries, morello cherry and violet, with a touch of wood and toast.

Palate : The wine stretches gracefully from the attack to the finish, offering great precision and staying power.

LADOIX red 1^{er} Cru 2022

Eye : A flamboyant appearance, with a beautiful ruby-red consistency.

Nose : Refreshingly reminiscent of wild strawberry and blueberry, it becomes denser with roasted, liquorice and peppery scents.

Palate : A velvety structure with silky tannins, a treat for the taste buds.

You'll also be able to discover 3 other red wines, a Ladoix 2019, a Ladoix 1er Cru 2018 and a Corton Grand Cru 2018, made possible by generous donations of bottles from the appellation's winegrowers.

How do I book ? Just one website !

www.saintvincent2025.fr

Tasting kits - Tickets for the gala dinner - Posters - Glasses - Goodies
Find out all the practical information