



Ladoix



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Beaune* region (Côte-d'Or).

This *appellation* includes **11 Climats** classified as **Premier Cru**. Producing commune: **Ladoix-Serrigny**.

The *appellation* LADOIX and LADOIX *PREMIER CRU* can be followed or not by the name of their *Climat* of origin.

TASTING NOTES

Red: the colour of this wine often suggests that of blackcurrants – bright garnet with purplish highlights. The bouquet is full of strawberry, cherry jam or cherries in brandy. Vegetable (elder) or spicy (clove) notes are also met with, as well as coffee or cocoa. In the mouth this wine is tender, supple, rounded, full, velvety and structured with just the right amount of tannins.

White: these are gold or pale straw colour. Their aromas lean towards acacia with often a buttery grace note. They boast a classic bouquet featuring plum, ripe apple, quince, fig, or spiced pear. They are lively and firm, but with their impulses well under control. This is a wine whose fat is balanced by freshness and spontaneity. It gains in mellowness with time.

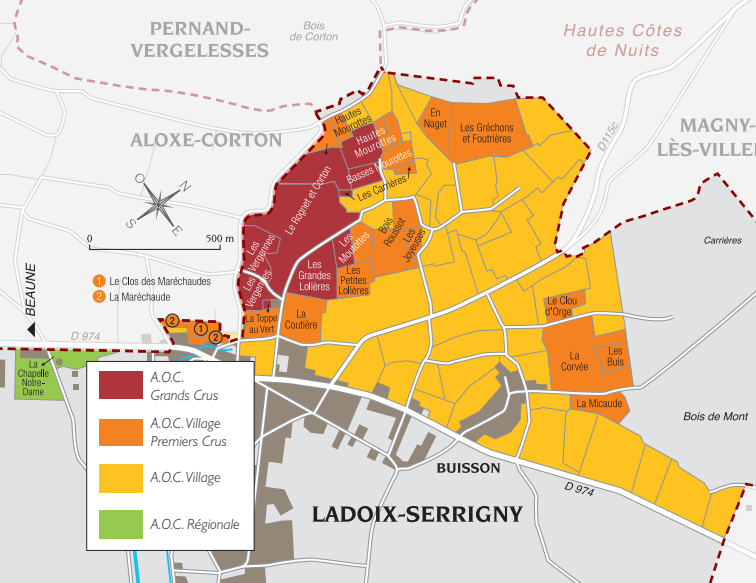
SERVING SUGGESTIONS

Red: its silky tannins and rounded texture incline it towards Parma-type hams or fibrous meats with subtle flavours like rabbit or boiled beef. Giblets in sauce or feathered game will also gain from its melting and velvety tannic structure. Its fleshy mouth will smooth out the spices in curried meat and poultry and even handle strongly aromatic antipasti and marinated vegetables. It goes well with mild cheeses such as Vacherin, Reblochon or Cîteaux.

Serving temperature: 15 to 16°C.

White: full and sinewy, it perfectly suits the salty flavours of shellfish and cooked seafood and with Asian cooking its great generosity attenuates the spices of, for example, fish and prawn dishes. Cheeses: blue cheeses, goat cheeses and Gruyère.

Serving temperature: 11 to 12°C.



LOCATION

If you are coming from Dijon, it is at Ladoix that the Côte de Beaune begins. Ladoix shares with Aloxe-Corton and Pernand-Vergelesses the honour of producing the famous wines of the hill of Corton. The *appellation* was instituted in 1937. The vineyards grow red or white wines according to whether the soils best suits the *Pinot Noir* or the *Chardonnay* grape.

SOILS

The soils of the upper slopes are pebbly and reddish (iron-rich olite) with a high limestone content and quite marly. These suit great white wines. Mid-slope, reddish-brown calcareous soils with abundant limestone debris grow full-bodied and flamboyant red wines. Clayey soils at the foot of the slopes take away some of their fire. Exposures: easterly or South-East to South. Altitude: 230 to 325 metres.

COLOUR(S) AND GRAPE VARIETY(IES)

Mainly **reds** - *Pinot Noir*.

Whites - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: 70.47 ha (including 16.24 ha *Premier Cru*).

Whites: 36.06 ha (including 8.42 ha *Premier Cru*).

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: 2,875 hl (including 599 hl *Premier Cru*).

Whites: 1,546 hl (including 368 hl *Premier Cru*).

*In 2022 **5-year average, 2017-2021

PREMIERS CRUS CLIMATS

Whites: **Les Grâches et Fourrières, En Naget, Le Rognet et Corton.**

Reds: **Les Buis, Les Joyeuses, Bois Roussot.**

Reds and whites: **La Corvée, Le Clou d'Orge, La Micaude, Basses Mourottes, Hautes Mourottes.**