



Bourgogne La Chapelle Notre-Dame



APPELLATION D'ORIGINE CONTRÔLÉE

A **Régionale appellation** from the *Côte de Beaune*, Bourgogne La Chapelle Notre-Dame covers still red, white, and *rosé* wines produced in an area around **Ladoix-Serrigny**, that was defined in 1993.

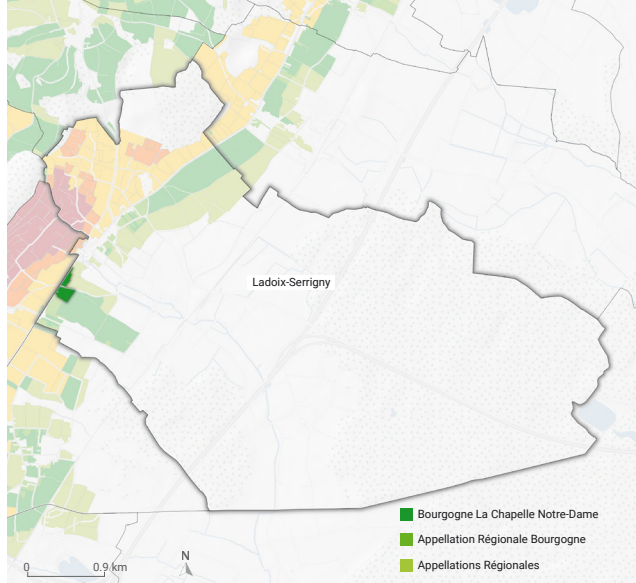
TASTING NOTES

The **reds** are purple in color with hints of ruby. The nose reveals a cocktail of red and black fruit, with hints of blackcurrant, strawberry, and cherry, with touches of wild fruit and blueberry. In the mouth, it is broad and fruity, underscored by perfectly crisp tannins and integrated freshness on the finish.

SERVING SUGGESTIONS

Red: The fleshy fruitiness and freshness from the red wines is a perfect match for convivial cuisine, such as feathered game pâté, *jambon persillé*, bacon omelet, sophisticated cold cuts, mushroom velouté, chicken fricassee, roast veal in sauce, grilled beef tournedos, rustic goat cheese and other soft cheeses.

Serving temperature: 15-17°C.



LOCATION

La Chapelle Notre-Dame is one of the rare *Régionale AOC Climats* that is allowed to have its name on wine labels. The vines are located alongside the road from Beaune to Dijon, at the bottom of Corton hill in Ladoix-Serrigny. The vines grow close beside the chapel of Notre-Dame du Chemin, from where the *appellation* takes its name.

SOILS

The vines are located to the south of Ladoix-Serrigny, on a bulge on the crest at between 225-235m above sea level, enjoying a favorable aspect, facing southeast. The vines grow on more or less sandy and silty marl and clay.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and **rosés** - **Pinot Noir**.

Whites - **Chardonnay**.

PRODUCTION

Area under production:

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

Reds: 1 ha

Whites: no planting

Average annual yield:

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

Reds: 62 hl

Whites: no production

Source: 5-year average, 2017-2021