

CLIMAT CARD

LADOIX LES CHAILLOTS



CHÂTEAU DE MEURSAULT



CLIMAT

Name of the climat : Les Chaillots

Operated vineyard: 2 hectares et 80 ares

Grape variety : Pinot Noir

Soil : clay-limestone related to flint

Exposure : East / South-East

Location : bottom of the hillside

VINIFICATION AND AGEING

Harvest : Manual harvest

Vinification : after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs.

Ageing : in new oak barrels (25%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation.

Time of ageing : 13 months

TASTING

This recently acquired plot is vinified for the first time by Château de Meursault. It gives a wine with a pretty ruby colour and purple tints. After a nose of fresh red fruits such as redcurrant and strawberry, this Ladoix offers an elegant palate with a beautiful length on supple and mellow tannins.

Service temperature between 15° and 17°C *Food & wine pairings* 🍷

Cellaring potential From now to 10 years



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