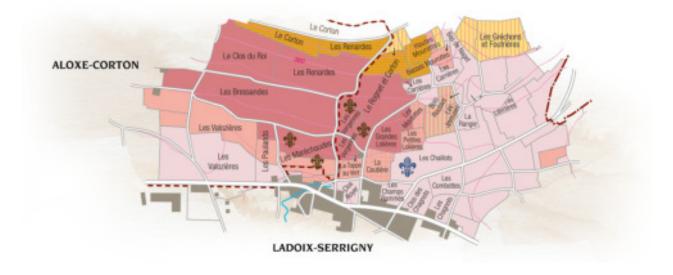


CLIMAT CARD LADOIX LES CHAILLOTS



CLIMAT & TERROIR

New plot of the estate since 2018 vintage. This place gives soft red wines with fine tannins.

Operated vineyard surface: 2,80 hectares **Appellation:** Ladoix **Soil:** clay-limestone related to flint **Grape variety:** Pinot noir **Exposure:** East / South-East **Location:** bottom of the hillside

VINIFICATION & AGEING

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%), in oak barrels of one or two years (30%) and in stainless-steel vats, preceded by the pneumatic pressing with juice separation

Time of ageing: 13 months

TASTING

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.

Food and wine pairings: Piece of beef, pâté en croûte, Orloff veal **Cellaring potential:** from 5 to 7 years

