



La Micaude Ladoix 1^{er} Cru

Grape variety :
100% Pinot Noir

Soil type :
Bajocian gravelly clay-limestone on cryoclastic scree derived from white oolite.

Vinification / Ageing :
Harvested by hand. Sorted and destemmed.
Alcoholic fermentation in open vats for around 15 days with 2 punchings down (by hand) per day at the start of fermentation. Aged in oak barrels (10% new) for 13 months.

Alcohol content: 13.5°.

Tasting notes :
Colour: Bright, deep ruby. Nose: Deep aromas of red and black fruits, slightly spicy.

Palate: Fleshy, well-balanced.

Food pairing :
Grilled or roasted red meat, leg of lamb, game birds.

Serving temperature: 15°C