



Le Bois Roussot Ladoix 1^{er} Cru

Grape variety :
100% Pinot Noir

Soil type :
Clay-limestone on fissured Bathonian bedrock combined with coarse gravel.

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 (with only 10% new barrels) for 13 months.

Alcohol content: 13.5°.

Tasting notes
Colour: Attractive ruby colour. Nose: Fruity, red fruit aromas. Palate: Powerful but fine, with supple tannins.

Food pairing :

Grilled and roasted meats, kidneys.

Serving temperature: 15°C