



Ladoix 1^{er} Cru Les Grechons et Foutrières

Grape variety: Chardonnay 100%

Floors:

Benches of white marl mixed with limestone, containing numerous oyster shells.

Vinification / Aging:

Manual harvest. Sorted and destemmed.

After light pressing for around 4 hours, alcoholic fermentation in oak barrels at around 20°. Aging in oak barrels (10% new barrels) for 6 to 8 months.

Alcohol: 13.5°

Tasting:

Color: Golden, shiny. Nose: Aromas of white flowers (acacia). Mouth: Bright, delicious, lively.

Food/wine pairings:

Iodized seafood (oysters, shellfish), grilled fish, Asian-style dishes. Goat cheeses

Serving temperature: 10°/12°