



Ladoix Blanc Les Hautes Mourottes Capitain-Gagnerot

Grape variety:
Chardonnay 100%

Floors:
100% limestone soil.

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: Light gold, brilliant. Nose: Fresh and mineral with hints of flint. Mouth: Lively, Fresh, with great length.

Food/wine pairings:
Delicate fish, fresh or semi-dry goat cheese.
Serving temperature: 10°/12°