

La force de la colline de Corton en Premier
Cru. Terroir calcaire pierreux peu profond.
Pinot noir puissant et concentré.

HÉRITAGE

Ladoix 1er Cru *Basses Mourottes*



Varietal: Pinot Noir / **Appellation:** Ladoix / Rouge
Level: 1er Cru / **Average production:** 1 400 bottles

TASTING NOTES AND PAIRINGS

With its ruby red colour, this wine has an expressive nose of fresh cherry, hazelnut and toasted notes. Crisp and sapid, the palate is fresh with silky tannins. Moderately oaked, this Ladoix 1er Cru pairs beautifully with rabbit with mustard, chicken and vegetable stir-fry, or courgettes stuffed with quinoa. Serve between 14 and 16°C.

OUR VINEYARD

This 0.24-hectare plot of Pinot Noir vines is around 45 years old. Located fairly high up on the hill of Corton, these vines are at an altitude of 340 metres, on a gentle slope with ideal east-facing exposure. The brown limestone soil rests on a clay-limestone subsoil.

VINIFICATION AND AGEING

Hand-picked grapes. Rigorous sorting of grapes upon arrival at the winery. Partial or total destemming depending on the vintage. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting then pressing of the marc. Aged for 12 to 18 months in French oak barrels before bottling.

