

Chardonnay fresh from the woods. The unique signature of the amphora, revealing the terroir without filter. Roundness, balance, and liveliness.

EXPLORATION

Ladoix *cuvée Dolia*

Varietal: Chardonnay / **Appellation:** Ladoix / Blanc
Level: Village / **Average production:** 500 bottles

TASTING NOTES AND PAIRINGS

With a clear, golden yellow color, this wine reveals a nose of white-fleshed fruits. Round and balanced, it is a wine of pleasure, delicious and very fresh! It will pair wonderfully with an avocado/shrimp duo, fish rillettes or even a butternut squash velouté.

OUR VINEYARD

Located at the foot of the hill of Corton, these fairly old vines (over 45 years old) are at an altitude of approximately 250 meters. They are planted on clay-limestone soil on chailles (limestone pebbles). These chailles provide these relatively fertile soils with good drainage, which is conducive to the early ripening and maturation of the grapes.

VINIFICATION AND AGEING

Hand-picked. Pressing and settling. Alcoholic fermentation in temperature-controlled stainless steel vats. The wines are then aged 100% in 8 hL terracotta amphorae for approximately 8 months before bottling.

