

A terroir of chailles at the foot of the famous hill of Corton. Freshness and indulgence. A shared family secret.

HÉRITAGE

Ladoix

La Source



Varietal: Chardonnay / **Appellation:** Ladoix / **Blanc**
Level: Village / **Average production:** 10 000 bottles

TASTING NOTES AND PAIRINGS

This wine has a beautiful clear golden yellow colour. Its nose of fresh white fruits is round and balanced. Delicious, it reveals a fresh and silky palate with slightly woody notes. Served between 12 and 14°C, this white Ladoix pairs beautifully with an avocado and prawn starter, monkfish in sauce or even oven-roasted vegetables with thyme and olive oil.

OUR VINEYARD

This wine is made from grapes grown in different plots. The vines are over 45 years old and planted on clay-limestone soil with chailles (limestone pebbles). These chailles ensure that the relatively fertile soil is well drained, which is conducive to early ripening and maturation of the grapes. Located at the foot of the hill of Corton, these gently sloping vines face south/south-east.

VINIFICATION AND AGEING

Hand-picked grapes. Pressing and settling. Alcoholic fermentation in temperature-controlled stainless steel vats. Part of the wine is aged in stainless steel vats and the rest in French oak barrels. Total or partial malolactic fermentation depending on the vintage. Aged for at least 8 months before bottling.

AWARDS

Guide Hachette des Vins 2025: 1 star for the 2022 vintage.

