



Ladoix Rouge 2018

Ladoix Rouge: 50-year-old vines on a limestone-clay soil with red clays. The result is a wine with beautiful flesh and fruity notes (raspberries, blackcurrant and cherries), a lot of freshness in the palate with an oriental finish of mandarins and violets.

Soil and climate

The "Champs Pussuet" climate is located on a gently sloping slope facing south-east. The ground is covered with limestone scree from the top of the Côte, red silt deposited in ice ages and rocks resulting from the alteration of the underlying geological layers.

Grape variety

Pinot noir fine type, qualitative rootstock 161-49.

Vineyard

Average age: 50 years, 10,000 vines / ha. Yield: 40 hl / ha

Viticulture

Environmentally friendly and sustainable

Vinification

Whole grapes sorted without SO₂ with twice-daily punching down for 3 weeks. Alcoholic fermentation with indigenous yeasts without artificial thermoregulation. Malolactic fermentation in barrels.

Maturation

On lees, reductive aging in barrels without racking, with stirring without SO₂ for 12 months, followed by 3 months in foudre.

Tastings

Its color is brilliant garnet with purplish reflections. Fruity notes (raspberries, cherries), elderberry, iris and spices (cloves). Its mouth is delicious, marrying a round and structured shape.

TUOTTAJA

Philippe Pacalet

MAA / ALUE

Ranska - Bourgogne

PULLOKOKO

0,75

HINTA

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* hintatiedot näkyvillä vain kirjautuneille

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