



- **A little bit of history...**

In Ladoix-Serrigny, the parcel **Les Joyeuses** is located in the heart of the hillside with a southeastern orientation. The Corton hillside vineyard was long used for quarries before the first vines were planted. This name evokes the assignments that boys arranged with girls in the quarries. It is said that the girls went up the hillside singing, hence the name “Joyeuses” (meaning joyful).

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot

- **From the vine to wine**

**Grape variety** : Pinot noir

**Area** : 36 ares 88

**Age of vines** : Between 50 and 55 years

**Yield** : 35 at 40 hl/ha

**Soil** : The heavy clay soil allows for a useful water reserve. The soil’s constitution allows the vine to receive plenty of water through its roots.

- **Wine growing**

The vineyard is managed in a well-reasoned and logical manner depending on the climate and the level of disease occurrence. At the vineyard, we conserve and improve the life of the soil by using techniques such as combing, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Vincent and Françoise assist the growth of the vines to ensure they produce healthy clusters of sweet, firm and juicy grape berries. In order to achieve the right balance between sweetness and acidity, they limit the amount of grapes produced by each vine stock. Plants that start to grow wild are thinned, tidied, aligned, and cropped to allow more air and light through their foliage. When the grapes have attained their optimal balance and maturity, the grape pickers split themselves up amongst the rows to harvest the grapes and start the sorting process.

### ▪ Vinification

In the winery, hands are busy at work around the sorting table, removing any grapes affected by potential foes of the vine such as botrytis cinerea fungus, downy mildew, powdery mildew, hail, or scalding etc. De-stemmed grapes and whole clusters are stacked in temperature-controlled stainless steel vat. We don't like to interfere too much in the wine-cellar; we prefer nature to take its course and produce its own vintage. It is a time where we need our senses to be fully alert: we listen, observe, feel, touch and taste this organic matter during its transformation. After about a week of maceration, the fermentation process begins. At the beginning, we prefer to do "punching of the cap" to gently extract the liquids, and at the end of fermentation; we perform pumping over to adjust the tannin structure of the wine. The wine is then drawn off and some of the pressed grapes are added to this juice. Once assembled, the *cuvée* is placed in French oak barrels.

### ▪ Ageing

During the ageing, which refers to the progression of wine between fermentation and bottling, the wine is allowed to rest so it can undergo processes of fining, stretching and harmonisation. This long storage period in oak casks bestows the wine with a greater degree of complexity and depth in terms of its structure. We take great care in the choice of our casks, we use wood from the forests of Allier, Vosges and Tronçais. This **Ladoix 1<sup>er</sup> Cru Les Joyeuses**, is designed to be kept for many years, it is aged 15 months in 40% new wood casks (228L Burgundian tuns).

### • Wine tasting



**Ladoix 1<sup>er</sup> Cru Les Joyeuses** presents itself on a gourmet and fruity palette. The nose is filled with aromas of raspberry, cherry and hints of clove. The mouth is silky, round and delicious. This cru is characterized by its delicacy and sensuality.

**Accompaniments:** Raw ham and game bird terrine, rabbit casserole, pigeon casserole, pheasant with figs, *Vacherin* cheese, *Reblochon* cheese and *Cîteaux* cheese...

**Temperature of service :** 14 °C