



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

At the top of a hill with direct south-facing exposure, the *climat*\* **Les Gréchons** is located in the commune of Ladoix-Serrigny. The term **Gréchons** comes from the word *Grève*, from the latin '**grava**' meaning sand or gravel. Given its name, It is no wonder that the vine stocks grow on a soil composed of friable rock, fine scree, sand and gravel — a terroir that is beneficial for cultivating vines.

\* In Burgundy, vineyard sites are called "*climats*"

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

- **From the vine of wine**

**Grape variety** : Chardonnay

**Area** : 74 ares 65

**Age of vines** : Between 50 and 60 years

**Yield** : 45 at 50 hl/ha

**Soil** : Shallow soil with a silty to silty-clayey texture, which came about from the weathering of the formation of Pernand marlstone deposits. Although the silty texture is conducive to strong soil erosion, the surface's stone content plays a protective role against this phenomenon.

- **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**

On receiving the grapes, we carefully sort them at the winery. The grapes are treading and gently pressed in a pneumatic press. In order to avoid crushing the grapes—which would harm the quality of the grape must, and to avoid extracting the vegetable part of the cluster, we prefer to obtain the juice at low pressure. The run-off is then clarified by the force of gravity, eliminating the roughest dregs, which would negatively affect the quality of the future wine. Some of the juice is then drawn off into stainless steel vats, and the rest is placed in French oak barrels. Alcoholic fermentation begins thanks to the activation of the indigenous yeast (yeast naturally present in the grape must).

- **Ageing**

Ageing is an essential step for achieving a quality wine, and this is why we take special care in selecting our barrels. The **Ladoix 1<sup>er</sup> Cru Les Gréchons** is designed to be kept for many years, it is aged 15 months in 30% new wood casks (350-litre capacity). We strive to preserve the aromatic uniqueness of this nectar by bringing out its personality and not trying to conceal it. The cask is a true ally for ensuring the wine's complexity; it bestows the *cuvée* with a certain style and elegance.

- **Wine tasting**



**Ladoix 1<sup>er</sup> Cru les Gréchons** expresses aromas of peach, pear, citrus fruits, white flowers and roasted hazelnuts. The mouth is taut and precise, as often is the case with great Burgundy wines, it also presents a good bite like the "Corton"

**Accompaniments:** Seafood risotto, salmon sauerkraut or salmon steak cooked in a paper parcel (*papillote*), fillet of sole, trout with olives, Norman-style pork...

**Temperature of service :** 12 °C