



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

The vines grow at the bottom of the hill on the *climats*\* **Madones** and **La Vigne Adaim**, and enjoy a sunny southeastern exposure. The name **Madones** comes from its former owner in 1889, François Madon and his daughter Louise Madon. As for **La Vigne Adaim**, it was a parcel owned by Colonel Adam in 1925.

\* 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 to wine**

**Grape variety** : Chardonnay

**Area** : 62 ares 96

**Age of vines** : 20 years

**Yield** : 50 hl/ha

**Soil** : Very heavy soil with a clayey texture, which came about from the weathering of the geological formation of Bresse marlstone deposits. The high clay content and its position at the foot of the slope allow the soil to receive a good supply of water.

- **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**

Elevage is an essential step for achieving a quality wine, and this is why we take special care in selecting our barrels. The **Ladoix blanc** is designed to be kept for many years, it is aged 12 months in 20% 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 delicacy and refinement.

- **Wine tasting**



The **Ladoix blanc**'s nose opens up with a bouquet of white fruits. The attack on the palate is bold and occurs amid hints of pear and lemon topped with a spicy note. A fine balance !

**Accompaniments:** *Pâtés*, terrines, rillettes, blanquette of poultry or grilled chicken breasts, raw or oven-baked fish, *Camembert*, *Brie*, *Gruyère*...

**Temperature of service :** 12 °C