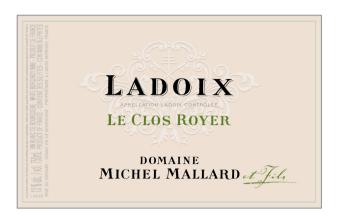
DOMAINE





• A little bit of history...

At the foot of the slopes of the Hill of Corton, the parcel **Le Clos Royer** enjoys a sunny south-eastern exposure overlooking the commune of Ladoix-Serrigny. Originally a park, this vineyard enclosure became the property of Dr. Royer who planted vines in the 1950s before becoming the property of the Domaine Michel Mallard et Fils.

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:** 33 ares 42

Age of vignes: Between 35 and 40 years Yield: 45 at 50 hl/ha

Soil: Shallow to heavy soil, with a clayey to clayey-sand texture and moderate stone content. The composition was the result of the weathering of oolitic and bioclastic limestones (skeleton remains of living organisms) from the formation of limestone deposits between Dijon and Corton. This soil composition allows for a good aeration of the soil.

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

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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 treaded 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 blanc Clos Royer 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 seduction and

greed.

Wine tasting

The Ladoix blanc Clos Royer reveals notes of quince, apricot and acacia on the nose.

In the mouth, its amplitude and bold taste counterbalance its spontaneous freshness.

Its fruity and floral aroma is topped off with flinty notes.

Accompaniments: Chicken aiguillettes, chicken breast in a cream sauce, blanquette

of fish, savoury salmon or tuna cake, roasted perch steak...

Temperature of service: 12 °C