

Maison Jaffelin

Ladoix

The soils of the upper slopes are pebbly and reddish (iron-rich olite) with a high limestone content and quite marly. These suit great white wines. Midslope, reddish-brown calcareous soils with abundant limestone debris grow full-bodied and flamboyant red wines. Clayey soils at the foot of the slopes take away some of their fire.



VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

WINEMAKING The grapes were harvested by hand and immediately pressed upon arrival in a pneumatic press before being put in barrels for a long alcoholic and malolactic fermentations on lees with regular stirring. It was then fined and lightly filtered before being bottled. 11 months with 40% of new oaks.

TASTING

EYE Pale gold.

NOSE Yellow fruits and a slight touch of oak Yellow fruits and a slight touch of oak.

MOUTH Generous strike with aromas of white fruit and flower. Light bitterness at the end leading to a long finish.

PAIRING Fish, white meats, goat cheese

TEMPERATURE 11°C / 13°C

AGEING Between 5 to 7 years.