MAISON A.GOICHOT

LADOIX

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 5-7 ans

Plot

Ladoix, located at the beginning of the Côte de Beaune for those coming from Dijon, is an appellation that combines tradition and quality. Thanks to its varied terroirs and classified climats, it produces red and white wines that reflect the richness and diversity of Burgundy wines. The Ladoix appellation includes 11 climats classified as Premier Cru

Vinification / Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas. After devatting, 100% of the alcoholic and malolactic fermentations take place in oak barrels and are matured for 12 months before bottling.

Tasting

Our Ladoix has a ruby to purple colour. Dominant aromas include red fruit (cherry, raspberry), black fruit (blackcurrant), as well as spicy, floral and undergrowth notes. On the palate, these wines are well-balanced with fine, silky tannins. They offer a fine structure and good length on the palate.

Food and wine pairing

Our Ladoix goes well with grilled red meat or meat in sauce, roast poultry and mature cheeses. Its finesse also allows it to be paired with more delicate dishes such as fish in sauce.

Awards and accolades

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