

Edmond Cornu & Fils



Ladoix La Corvée 1er Cru

GRAND VIN DE BOURGOGNE



Ladoix 1^{er} Cru La Corvée

Appellation Ladoix Premier Cru Contrôlée

Edmond CORNU & Fils

Mis en Bouteille au Domaine

Edmond CORNU
& Fils

Propriétaires-Récoltants
Le Meix Gobillon
21550 - Ladoix
Côte-d'Or - France

RED BURGUNDY WINE
PRODUCT OF FRANCE
PRODUIT DE FRANCE

Contient des Sulfites - Contient Sulfites
Enthal Sulfite - Inebolider Sulfiter
Comitene Sulfite - Beva Sulfiteren
Zupiers Sulfiter - Inebolider Sulfiter
Obake Sulfiter - Cysubnu Sulfiter

La consommation de boissons
alcoolisées pendant la grossesse,
même en faible quantité peut avoir
des conséquences graves sur
la santé de l'enfant.

Alc. 13% By Vol.

750 ml



LML 051

At a Glance:

- **Appellation:** AOC Ladoix 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .33 ha of vines in the Corvée 1er cru north of the village of Ladoix, facing south-southeast.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 50 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in concrete and stainless-steel tanks after c. 70% destemming and a 5-6 day cold soak. Cuvaison lasts c. 10 days.
- **Pressing:** Pneumatic, pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 15-18 months in 228-l barrels (25% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Rarely bentonite fined, occasionally plate filtered.
- **Sulfur:**

In The Glass:

This offers the most powerful, visceral expression of Ladoix's unique terroir in the lineup. In fact, such is its presence and complexity that Pierre always shows it after the Aloxe-Corton Vieilles Vignes. Its youth is profoundly mineral, with a chiseled core of smoky rock to which spicy black fruits seem to cling for dear life. Intensity is the operative mode at this point in the wine's evolution, and patience will be required—but undoubtedly greatly rewarded.