

# Edmond Cornu & Fils



## Ladoix Vieilles Vignes



### At a Glance:

- **Appellation:** AOC Ladoix
- **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 two parcels in Ladoix directly beneath the Grand Cru Corton.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1926 and 1960, 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. Cuvaision 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 (10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Rarely bentonite fined, occasionally plate filtered.
- **Sulfur:**

### In The Glass:

The village of Ladoix borders on the Côte de Nuits and brings the black fruits of that region into a marriage with the red fruits of the Côte de Beaune to make a wonderfully complex and satisfying wine, with darker-toned spices that display a touch more severity than those of the Chorey-lès-Beaune and Savigny-lès-Beaune.