

GRANDS VINS DE BOURGOGNE

RAVAUT

— PIERRE —



LADOIX 1^{ER} CRU "La Corvée"

GRAPE VARIETY

100% PINOT NOIR

VINIFICATION:

Manual harvest with selective sorting. Total de-stemming then alcoholic fermentation between 25° and 34° C in stainless steel vats for 10 to 15 days. Daily pigéage until devatting.

AGEING:

The wine is aged for 12 months in French oak barrels (made by local coopers), of which 15% are new barrels. Racking and assemblage in stainless steel vats for 6 months on fine lees before bottling.

TASTING NOTES:

Nose of black fruit and licorice. Beautiful concentration in colour, the mouth is smooth and the tannins are present but round. Should be drunk between 0 and 10 years old.

TERROIR:

Located on the southern slopes of the Côte de Nuits, on hard limestone mixed with rock debris. Southern exposure.

PRODUCTION:

3,500 bottles



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