

GRANDS VINS DE BOURGOGNE

**RAVAUT**

— PIERRE —



## LADOIX

### GRAPE VARIETY:

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100% CHARDONNAY

### VINIFICATION:

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Manual harvest with selective sorting.  
Direct pressing, settling in stainless steel tanks then alcoholic fermentation between 15° and 18° C.

### AGEING:

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The wine is aged in French oak barrels (made by local coopers), for 10 months. Malolactic fermentation, then fining, if necessary, before bottling.

### TASTING NOTES:

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Aromas of pear and fresh almond. Bold and round in the mouth. A wine to be drunk within 6 years.

### TERROIR:

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An assemblage from two soils: limestone/marly soil at mid-slope and more clayey soil at the foot of Corton hill. With an easterly exposure, this terroir is near Corton-Charlemagne.

### PRODUCTION:

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5,200 bottles



### DOMAINE PIERRE RAVAUT

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