

Maison Capitain-Gagnerot

GRANDS VINS DE BOURGOGNE



MAISON FONDÉE EN 1802

Ladoix 1er Cru « La Micaude » Monopole



Grape :

Pinot Noir 100%

Soils :

Gravelly, chalky clay-like soil from the bajocian era, on top of fossilised scree made of white oolite.

Vinification / Maturing :

Harvested by hand, sorted and destemmed.

Alcoholic fermentation in open vats, for about 15 days with 2 handmade punch-down a day at the beginning.

Maturation in oak barrels (10% new barrels) for 13 months.

Alcohol : 13,5°

Tasting notes :

Colour : Brilliant and sustained ruby colour. **Nose :** Deep aromas of red and black fruits, lightly spicy. **Mouth :** Robust, fleshy and fruity.

Food accordance :

Grilled or roasted red meats, legs of lamb, game birds.

Moderate : 15°C

Provenance Exclusive du Domaine

LADOIX - SAVIGNY-LES-BEAUNE - CORTON-CHARLEMAGNE - ECHEZEAUX - ALOXE-CORTON
PERNAND-VERGELESSES - CORTON - CLOS-VOUGEOT - SAINT-ROMAIN - VOSNE-ROMANÉE

SOCIÉTÉ À RESPONSABILITÉ AU CAPITAL DE 280.000 €