



- **A little bit of history...**

Located in Ladoix-Serrigny and more specifically the hamlet of Buisson, this plot of land runs alongside quarries that are still operational today. Enjoying a wonderful situation, this land is west facing and therefore benefits from generous amounts of sunshine. It is called Les Buis meaning box trees, after the resistant shrub that likes to cover the limestone plateaus of Burgundy. The name of this climate reflects the presence these shrubs and more generally scrub, before it was planted with vines.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot

- **From the vine to wine**

Grape variety : Pinot noir

Area : 56 ares 14

Age of vines : Young vine planted in 2014

Yield : 45 hl/ha

Soil : Shallow calcareous soil with good drainage.

- **Wine growing**

The vineyard is managed in a well-reasoned and logical manner depending on the climate and the level of disease occurrence. At the vineyard, we conserve and improve the life of the soil by using techniques such as combing, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Vincent and Françoise assist the growth of the vines to ensure they produce healthy clusters of sweet, firm and juicy grape berries. In order to achieve the right balance between sweetness and acidity, they limit the amount of grapes produced by each vine stock. Plants that start to grow wild are thinned, tidied, aligned, and cropped to allow more air and light through their foliage. When the grapes have attained their optimal balance and maturity, the grape pickers split themselves up amongst the rows to harvest the grapes and start the sorting process.

▪ Vinification

In the winery, hands are busy at work around the sorting table, removing any grapes affected by potential foes of the vine such as botrytis cinerea fungus, downy mildew, powdery mildew, hail, or scalding etc. De-stemmed grapes and whole clusters are stacked in temperature-controlled stainless steel vat. We don't like to interfere too much in the wine-cellar; we prefer nature to take its course and produce its own vintage. It is a time where we need our senses to be fully alert: we listen, observe, feel, touch and taste this organic matter during its transformation. After about a week of maceration, the fermentation process begins. At the beginning, we prefer to do "punching of the cap" to gently extract the liquids, and at the end of fermentation; we perform pumping over to adjust the tannin structure of the wine. The wine is then drawn off and some of the pressed grapes are added to this juice. Once assembled, the *cuvée* is placed in French oak barrels.

▪ Ageing

During the ageing, which refers to the progression of wine between fermentation and bottling, the wine is allowed to rest so it can undergo processes of fining, stretching and harmonisation. This long storage period in oak casks bestows the wine with a greater degree of complexity and depth in terms of its structure. We take great care in the choice of our casks, we use wood from the forests of Allier, Vosges and Tronçais. This **Ladoix Les Buis**, is designed to be kept for many years, it is aged 12 months in 30% new wood casks (228L Burgundian tuns).

• Wine tasting



The **Ladoix Les Buis** has a deep raspberry colour. On the nose, the fruit is fresh and features notes of strawberry, cherry and blackcurrant, enhanced with spices, liquorice and cedar. The palate is sleek and airy, while offering a beautiful density. Best consumed when young.

Accompaniments : Best paired with vegetarian Buddha bowl, potato and Jerusalem artichoke parmentier served on a medley of mushrooms and sweet chestnuts, *délice de Pommard* cream cheese...

Temperature of service : 14 °C