



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

At the foot of the slopes of the Hill of Corton, the parcel **Le Clos Royer** enjoys a sunny south-eastern exposure overlooking the commune of Ladoix-Serrigny. Originally a park, this vineyard enclosure became the property of Dr. Royer who planted vines in the 1950s before becoming the property of the Domaine Michel Mallard et Fils.

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

- **From the vine to wine**

Grape variety : Chardonnay

Area : 33 ares 42

Age of vines : Between 25 and 30 years

Yield : 45 at 50 hl/ha

Soil : Shallow to heavy soil, with a clayey to clayey-sand texture and moderate stone content. The composition was the result of the weathering of oolitic and bioclastic limestones (skeleton remains of living organisms) from the formation of limestone deposits between Dijon and Corton. This soil composition allows for a good aeration of the soil.

- **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, grass coverage, organic composts and controlled treatment. All through the seasons, Dino, Rosa, Noël and Bruno 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**

On receiving the grapes, we carefully sort them at the winery. The grapes are treading and gently pressed in a pneumatic press. In order to avoid crushing the grapes—which would harm the quality of the grape must, and to avoid extracting the vegetable part of the cluster, we prefer to obtain the juice at low pressure. The run-off is then clarified by the force of gravity, eliminating the roughest dregs, which would negatively affect the quality of the future wine. Some of the juice is then drawn off into stainless steel vats, and the rest is placed in French oak barrels. Alcoholic fermentation begins thanks to the activation of the indigenous yeast (yeast naturally present in the grape must).

- **Ageing**

Ageing is an essential step for achieving a quality wine, and this is why we take special care in selecting our barrels using wood from the forests of Allier and Vosges. The **Ladoix blanc Clos Royer** is designed to be kept for many years, it is aged 12 months in 40% new wood casks (228L Burgundian tuns). We strive to preserve the aromatic uniqueness of this nectar by bringing out its personality and not trying to conceal it. The cask is a true ally for ensuring the wine's complexity; it bestows the *cuvée* with a certain seduction and greed.

- **Wine tasting**



The **Ladoix blanc Clos Royer** reveals notes of quince, apricot and acacia on the nose. In the mouth, its amplitude and bold taste counterbalance its spontaneous freshness. Its fruity and floral aroma is topped off with flinty notes.

Accompaniments: Chicken aiguillettes, chicken breast in a cream sauce, blanquette of fish, savoury salmon or tuna cake, roasted perch steak...

Temperature of service : 12 °C