



- **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 : Pinot noir

Area : 48 ares 11

Age of vines : Between 30 and 40 years

Yield : 35 at 40 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**

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 stainless steel vats or wooden casks. 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 and the Vosges. This **Ladoix Le Clos Royer**, is designed to be kept for many years, it is aged 12 months in 40% new wood casks (228L Burgundian tuns).

• **Wine tasting**



On the nose, this **Ladoix Le Clos Royer** presents an intense variety of red fruits like Morello cherries, redcurrant and blackcurrant. In the mouth, it is charmingly subtle and a pleasure on the taste buds. A perfect balance with a full-bodied structure.

Accompaniments: Cold meats, roast pork, stew, tuna and spinach lasagne, *Reblochon* and *Cîteaux* cheeses...

Temperature of service : 14 °C