



Ladoix Le Clou D'Orge Blanc 2018

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
0.9 g/l

pH
3.2

Total Acidity
5.999952 g/l

Drinking Window
2023 - 2038

Tasting Guide



Tasting note printed
23/12/2024

Winemaker Notes

A very elegant and balanced wine, full of fleshy stone fruits with just a hint of spice.

Vineyard

This vineyard is located on a soft slope with a nice exposure. The soil is stony and not very deep. The vineyard is about twenty years old and is cultivated by Maison Louis Jadot since 2007.

Winemaking

Grapes are harvested by hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Grilled and roasted white meats.

