



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.25

Residual Sugar (g/L): 0.7

Total Acidity(g/L): 3.6

Volatile Acidity(g/L): 0.28

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Ladoix Blanc 2022 comes from Ladoix-Serrigny, one of the Côte de Beaune's oldest wine villages, with records of the Lords of Ladoix dating back to the 13th century. Domaine Faiveley has owned this plot for many years. Initially planted with Pinot Noir and a small parcel of Chardonnay, the site was identified by Jérôme and Erwan Faiveley as better suited to white wine and was replanted in 2007. The north-east-facing vineyard covers 3.02 hectares on marly limestone, clay and ferruginous oolite soils.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351006392291

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 860

Case Dimension (mm): L500 x W300 x H100

Vintage Notes

NA

Vinification

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before settling. Vinification lasts four weeks and takes place mainly in French oak barrels, less than one-third of which are new, in cellars with consistent natural temperature and humidity. The wine is aged in barrel for 12 months with regular stirring to keep the lees in contact with the wine.

Tasting Notes

Pale yellow in colour, with greenish glimmers. The nose shows fresh floral aromas with a touch of brioche. The palate is rich and powerful, combining toasty notes with pleasant freshness and clear Chardonnay energy. Medium-bodied and lively, it has a direct, focused structure with good tension. The finish is fresh, persistent and balanced, with floral, brioche and light toast notes lingering clearly.

Food Pairing

Pair with seafood platters, trout with almonds, goats' cheese, roast chicken, grilled prawns, vegetable tart, shellfish pasta or white fish in light sauce.