

Faiveley Ladoix Blanc Les Marnes Blanches 2023

Côte de Beaune, Burgundy, France



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.29

Residual Sugar (g/L): 0.4

Total Acidity(g/L): 3.55

Volatile Acidity(g/L): 0.37

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 Les Marnes Blanches 2023 comes from a parcel bought in 1995, originally planted with Pinot Noir. Its north-north-east exposure, combe location and slightly stony marl-limestone soils encouraged slow ripening and proved particularly suited to Chardonnay. Erwan Faiveley replanted the site with Chardonnay in 2013. The vineyard now extends across three localities, including Les Marnées and La Blancharde, covering 3.19 hectares and representing the estate's largest planting to date.

Vintage Notes

2023 began with a mild, dry winter, followed by rain in March and heavy rainfall in April and May. Frost risk was managed through two-stage pruning and caused limited damage. Budburst began around 12 April. Warm early-June conditions brought rapid flowering and abundant fruit, while green harvesting helped control yields. August's varied temperatures supported ripening, and harvest took place during a heatwave, producing healthy, aromatic grapes.

Vinification

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 for 12 months in French oak with regular stirring, keeping the lees in contact with the wine. This builds texture and aromatic complexity while preserving freshness, tension and mineral definition.

Tasting Notes

Pale yellow in colour, with greenish glimmers. The nose reveals fresh floral aromas and a touch of brioche. The palate is powerful and energetic, showing toasted bread flavours balanced by pleasant freshness. Medium-bodied and direct, it combines firm structure with lively acidity and good tension. The finish is fresh, persistent and focused, with floral, brioche and light toast notes carried by a firm mineral line.

Food Pairing

Pair with seafood platters, trout with almonds, goats' cheese, roast chicken, vegetable gratin, scallops, shellfish pasta or grilled white fish.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351006392390

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