



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

6.55 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed

10/08/2025

Ladoix Le Clou D'Orge Blanc

2022 6x75cl

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 Famille Gagey 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. Ageing usually lasts 15 months on fine lees before bottling.

Vintage

Winter 2021-2022 alternated between mild periods and colder temperatures, such as those we experienced right at the start of the new year. It was more or less dry. During the second half of March, spring set in, and made us fear that we might be about to revisit the nightmare scenario of 2021, where budbreak took place early and was followed by three nights of devastating frosts. Only the most advanced parcels were affected, but the vine's growth cycle was a week behind that of 2021, and this allowed us to get through this period of frost without experiencing significant damage. Temperatures in April were slightly above the norm, but it wasn't until May that the weather became very hot. We had some rain, and this accelerated the growth cycle, with flowering taking place in the last half of the month. June remained hot, but there was considerable rainfall, particularly towards the end of the month. During summer the region was hit with no fewer than four heatwaves but the vines coped well and didn't show the same signs of suffering that we saw in 2020. With temperatures reaching above 34°C and a lack of water, the vines 'closed down' and all processes ground to a halt, particularly the ripening of the grapes. A few thundery showers travelled through the Côte, bringing with them a sense of real change.

Food match

Grilled and roasted white meats, fish in white sauce or asparagus and pea risotto.

