



LADOIX 'LES MARNES BLANCHES'

PRODUIT

Domaine Faiveley's Ladoix « Les Marnes Blanches » is a refined example of the richness and complexity of Côte de Beaune white wines. Grown on a white marl-limestone terroir, this climate gives the wine a delicate minerality and remarkable aromatic purity. The vinification combines tradition and modernity, with carefully controlled fermentation in oak barrels to bring finesse and elegance without masking the natural freshness of the Chardonnay.

On the nose, « Les Marnes Blanches » opens with subtle notes of white flowers, ripe citrus, and white-fleshed fruit, accompanied by a hint of toast. On the palate, it seduces with its silky texture, its perfect balance between roundness and liveliness, and a persistent finish where the minerality is expressed with elegance. This very fine wine goes wonderfully with noble fish, shellfish or poultry with delicate flavors, fully embodying the know-how and signature of Domaine Faiveley.

PROFIL GUSTATIF

Léger		Puissant
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,0%
Potentiel de garde	2 ans
Cépages	Chardonnay