Domaine
CACHAT-OCQUIDANT



APPELLATION VILLAGE - WHITE WINES

Ladoix

Vinified in oak barrel, it has a pale straw colour with golden hues, while its aromas lean towards acacia, often complemented by a buttery note. Lively and firm, yet capable of controlling its momentum, this is a wine whose breadth and richness balance its natural freshness.

Cépage	100% Chardonnay
Degré d'alcool	13% vol.
Température de service	Servir entre 11 et 12°C.

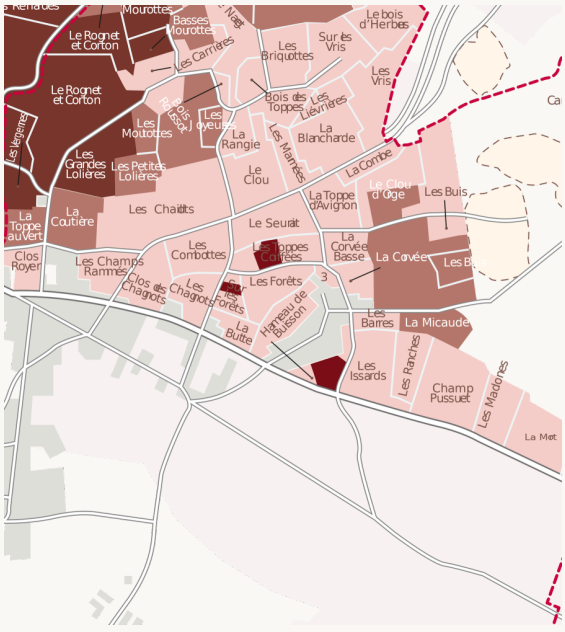
Vinification

With the exception of Bourgogne Aligoté, all our other white wines are made from the Chardonnay grape variety. The grapes are placed in a pneumatic press and then settled for 24 hours. Bourgogne Aligoté will ferment and remain in a stainless-steel vat until bottling. The other wines will ferment in oak barrels, with 40% new oak, on the lees with bâtonnage, and will be bottled 11 months later.

Accords mets et vins

A wine that will accompany veal blanquette or fish matelote beautifully, not forgetting blue cheeses, goat's cheeses and Gruyère.

Localisation



Domaine Cachat - Ladoix-Serrigny

3, place du Souvenir 21550 LADOIX-SERRIGNY

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