Reine Pédauque

Ladoix



History

Founded in 1923 with its roots in the Côte de Beaune, at the edge of the Corton Forest, La Reine Pédauque rose to fame in the 1930s with the acquisition of the Rôtisserie de la Reine Pédauque in Paris.

Grape variety

Chardonnay

Origin

In the northwest of the Côte de Beaune, the vineyard overlooks the picturesque village of Ladoix-Serrigny.

Vinification

Traditional vinification : The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. Ageing in oak barrel on total lies between 8 to 12 months with regular stirring to gain depth and complexity. 20% of new barrels.

Soil

Rocky and reddish limestone and enough marl to make it ideal for white wines.

Colour

Pale yellow in colour.

Nose

The nose is floral with some subtle notes of hazelnuts and spice.

Palate

The palate is steady with a nice complexity that expresses itself with some flavours of exotic fruits. A nicely sharp finish. Perfect to be served since now with sushis or white fish.

Recommandations

Marries perfectly with tender meat, fried river fish, sea fish in white sauce, hot shellfish, poultry in a beautiful creamy sauce (eg stew) and frog legs. It can also be drunk as an aperitif. Hard cheeses: Comté, Beaufort, Emmental...

Serving

11-12°C

Cellar potential

Drink within 4 years.

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