

MAISONS MARQUES & DOMAINES

de Ladoucette



Ladoucette

Pouilly-Fumé Sauvignon Blanc

Pouilly-Fumé, France

Vintage: 2022

Overview

Purchased by the Comte Lafond, an ancestor of the current owner, Baron Patrick de Ladoucette, Château du Nozet and its surrounding vineyards have a reputation for producing the finest Pouilly-Fumé. The vineyards are in Pouilly-Fumé Contrôlée, which includes Pouilly-sur-Loire, Saint-Andelain and Tracy-sur-Loire at the eastern end of the Loire Valley (including the vineyard of the Château du Nozet estate). Both clay and limestone influence the delicate characteristics in Ladoucette Pouilly-Fumé.

The vineyards of the appellation Pouilly-Fumé extend from the north to the east between the villages and hamlets of Boisgibault, Le Bouchot, Les Berthiers, Les Cassiers, Les Loges and St. Andelain. A large part of the vineyards belonging to the Domaine de Ladoucette are situated on the south side of the hill of St. Andelain.

Winemaking

Grapes are destemmed before pressing, which is completely gravity-fed, a process which avoids any harshness or stalkiness. This process results in 80% free-run juice. Thermo-controlled fermentation at 60°F in stainless steel tanks for six to eight weeks, before maturing from three to six months on natural lees, with regular stirring. The wine is blended seven to eight months after harvesting and stored in glass-tilled tanks. No wood is ever used in the vinification process in order to preserve the freshness and full flavor of the Sauvignon Blanc grape.

Tasting Notes

The delicate and complex olfactory expression opens on aromas which remind of white flower, exotic fruits. There is a very beautiful complexity for a vintage where the end-of-season's sun brought a lot to the aromas. Excellent complexity that translates into great and elegant richness. Nice attack, straight and bright, it takes place with elegance on fruity notes associated with a dense structure and a beautiful acidity which brings a great length in the end of the mouth. There are aromas of exotic fruits (litchi, mango).

TECHNICAL INFORMATION

Varietals: 100% Sauvignon Blanc

Soil Composition: Clay and limestone (Kimmeridgian marnes on fossilized limestone)

Average Vine Age: 25-35 years

Aging: On lees for 3 to 6 months with regular stirring