
de Ladoucette



Baron de 'L'



GRAPE VARIETIES: 100 % SAUVIGNON BLANC
SOURCED ENTIRELY FROM THE DE LADoucETTE VINEYARDS:
LE DESERT, LA FONTAINE, LA BELLE VUE, LA CROIS AND LES BLEUS.
THESE SITES ARE CONSIDERED TO BE SOME OF THE FINEST AND MOST
IMPORTANT IN POUILLY-SUR-LOIRE, THE POUILLY-FUMÉ REGION.

THE HARVEST: - THE VINES ARE ON AVERAGE FORTY YEARS OLD AND
YIELD BARELY ENOUGH FOR 8,000 CASES EACH VINTAGE (THE CLASSIC
DE LADoucETTE POUILLY-FUMÉ VINEYARDS CAN PRODUCE 100,000
CASES). PICKING IS ALWAYS BY HAND SO THAT THE FRUIT REMAINS
UNDAMAGED. LYING AT THE HEART OF THE VINEYARDS, THE WINERY AT
THE CHATEAU DU NOZET ALWAYS RECEIVES FRUIT AT OPTIMUM
FRESHNESS, AS NO PARCEL OF LAND LIES MORE THAN SIX MINUTES
AWAY.

VINIFICATION: - THIS IS A WINE MADE ENTIRELY FROM FREE-RUN JUICE-
THE HIGHEST POSSIBLE GRADE. THIS IS OBTAINED BY GRAVITY WHERE
THE NATURAL WEIGHT OF THE GRAPES ALLOWS A FINE JUICE TO RUN-OFF
WITHOUT THE HARSH ACTION OF PRESSING. IT IS MADE IN A SIMILAR WAY
TO A CHAMPAGNE CUVÉE WHERE THE WINES FROM THE FINEST GRAND
CRU VINEYARDS ARE VINIFIED SEPARATELY, THEN SKILLFULLY BLENDED
TOGETHER. THE WINES ARE STORED ON THEIR LEES TO EXTRACT
MAXIMUM FLAVOUR, AND STIRRED ON OCCASION TO ACCENTUATE THIS
PROCESS. THE WINE WILL BE BOTTLED AFTER TWO YEARS IN THE
CELLARS OF THE CHATEAU.

TASTING NOTE: ON THE NOSE IT IS A HARMONIOUS BLEND OF STRENGTH
AND FRESHNESS WITH ORANGE PEEL, GRAPEFRUIT, BEESWAX AND
FLORAL HINTS. ON THE PALATE THE FRUIT IS FULL AND ELEGANT
SHOWING A MINERAL COMPLEXITY COMBINED WITH HERBACEOUS FRUIT
AND ZESTY ACIDITY. THE LENGTH IS EXTRAORDINARY AND MAKES BARON
DE L ONE OF THE FINEST EXPRESSIONS OF SAUVIGNON BLANC. UNLIKE
OTHER SAUVIGNON BLANCS IT HAS THE POTENTIAL TO AGE FOR 5-10
YEARS AND ABOVE.