



DOMAINE MICHEL MALLARD ET FILS

Region: Burgundy (Côte de Beaune) Village: Ladoix-Serrigny

Winemaker: Michel Mallard

Property: 13 Hectares in the Côte de Beaune

Michel Mallard took the reins at his family's Ladoix-based domaine in 2005 from his father, Patrick, and has brought with him a strict dedication to working as naturally as possible both out in the vineyards and in the cellar. (Michel is also the winemaker at Domaine d'Eugenie in Vosne-Romanée)

Short of being grouped in with the 'Natural Wine' movement Mallard's vineyards are worked meticulously, vinified by gravity and the finished wines have nearly zero sulfur. The Mallards feel their terroir-first approach is very beneficial for their 13 hectares of vines spread throughout the Cotes de Beaune (Côte de Nuits-Villages, Chorey-les-Beaune, Savigny-les-Beaune, Ladoix, Aloxe-Corton, Corton and Corton-Charlemagne) as it allows the fruit to thrive and the wines are a touch more expressive and precise than they were before fully adopting their new approach.

LADOIX BLANC

100% Chardonnay

The vines grow at the bottom of the hill on the climats Madones and La Vigne Adaim, and enjoy a sunny southern exposure. The names Madones comes from its former owner in 1889, François Madon and his daughter Louise Madon. As for La Vigne Adaim, it was a parcel owned by Colonel Adam in 1925

The soil here is very heavy with a clayey texture, which came about from the weathering of the geological formation of Bresse marlstone deposits. The high clay content and its position at the foot of the slope allow the soil to receive a good supply of water.

The vines are between 10 years old, and the holdings total 0.63 hectare.

The grapes are treaded and pneumatically pressed at low pressure. The juice is partially vinified in steel vats, and partially in French oak barrels.

The wine is then aged 12 months in 30% new 228L barrels, the oak of which is sourced from Allier and Vosges. After aging in wood, the wine is transferred to concrete tank where it ages for an additional 6 months before being bottled.

A less-is-more approach to new wood in the cellar and Michel is bringing larger barrels into the fold as well. The time has come for these less-heralded villages to shine and we feel it is a great time to introduce producers like Mallard.

