

## Vintage Report 2005

For Louis Jadot, the 2005 harvest started with our whites on Wednesday 14<sup>th</sup> September in the Côte d'Or and the previous day in the Beaujolais, on Tuesday 13<sup>th</sup> September.

We saw normal volumes of perfectly healthy, well balanced fruit all over Burgundy including Chablis and Côte Chalonnaise and initial views were that it was going to be a superb vintage, a view which is now becoming a reality in the cellar. In the Beaujolais volumes were not very large but of exceptional quality. The grapes were small with a lot of millerandage, giving us great colour extraction. The fruit was ripe, perfectly sound and well- balanced.

2005 is an unusual year in that the quality of the vintage is equally good across all three cepages, Chardonnay, Pinot Noir and Gamay.

In the cellar, the red wines are more expressive than a few months ago and as expected, the 2005 reds are showing extremely well: great colour and great concentration but tender and soft. The acidity is not too pronounced and the wines are rich but delicate with mild and suave tannins.

Some of the whites have not yet completed their malolactic fermentation and we are following them very closely. They are looking most promising: very firm and more aromatic than what we thought after harvest with fresh hazelnuts and almond oil aromas. The wines are currently on lees and we are seeing the wines mellow beautifully, a typical characteristic of the Chardonnay grape from Burgundy.

In all, this vintage will be one that everyone will remember for a long time in Burgundy.

**Best regards,  
Pierre-Henry Gagey**

