



#### Grapes

100% Pinot Noir

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13.5%

#### Residual Sugar

less than 2 g/l

#### pH

3.35

#### Total Acidity

5.81 g/l

#### Drinking Window

2025 - 2038

#### Tasting note printed

23/01/2026

# Beaune 1er Cru Clos des Ursules 2018 6x75cl

## Winemaker Notes

This vineyard always produces the most generous and full-bodied wines with rich fruit, complexity, structure and depth, making it a Grand Cru in all but name.

## Vineyard

The Clos des Ursules once belonged to the convent of Saint Ursule when the wall separating it from the rest of Les Vignes Franches was built. In 1826 it was the first vineyard that Louis Henry Denis Jadot bought and it has remained a Jadot family "monopole" ever since.

## Winemaking

The grapes are de-stemmed and fermentation is carried out as naturally as possible in open tanks. The wine usually undergoes a fairly long fermentation (25 to 33 days) in order to extract colour, tannins and aromas. The wine is then aged in wooden barrels for 15-18 months.

## Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

## Food match

Delicious with slow cooked lamb.

