

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 14/12/2025

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

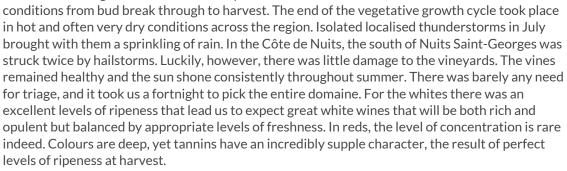
The Clos des Ursules once belonged to the convent of Saint Ursule when the wall separating it from the rest of Les Vignes Franches was built. In 1826 it was the first vineyard that Louis Henry Denis Jadot bought and it has remained a Jadot family "monopole" ever since.

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



Food match

Delicious with slow cooked lamb.

