



Beaune 1er Cru Rouge 2016

Winemaker Notes

Louis Jadot have always been strong in Beaune and this fine wine is a Pinot Noir with a great elegance, finesse, structure and length.

Vineyard

A blend of some of their smaller but highly prized Beaune 1er Cru vineyards.

Winemaking

Fermentation is made as natural as possible in open tanks (without stems). It usually undergoes a fairly long fermentation (25 to 33 days) in order to extract colour, tannins and aromas. The different premier crus are vinified separately and then aged in wooden barrels for 15-18 months before bottling.

Vintage

After a relatively mild December, winter began in earnest after Christmas, and the region endured some typical seasonal temperatures and several episodes of snow. A mild drought in spring led to bud break at the start of April - showing some delay on the average of the past 20 years. April and May were notable for their low rainfall and some record heat spikes, some of which were 9 or 10° C above the seasonal average. As a result, the vines saw some rapid growth, with not a trace of powdery or downy mildew, and flowering took place in ideal conditions at the start of June. The arrival of summer was marked by the first heatwave of the year. The torrid heat of summer was interrupted at the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions. The harvest started right at the end of August.

Food match

Grilled and Roasted Red Meats

A good match to coq au vin



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

pH

3.5

Total Acidity

5.66 g/l

Drinking Window

2023 - 2036

Tasting Guide



Tasting note printed

27/07/2024