

vines wines



— MAISON —
LOUIS JADOT



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VITICULTURE OUR WAY

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Maison Louis Jadot, in its devotion to Burgundy, has always aspired to live in harmony with the region's landscape and its people by practicing sustainable viticulture.



This aim became a concrete reality in 2019, when the properties managed by Maison Louis Jadot were **awarded the level 3 certification of Haute Valeur Environnementale.**

Furthermore, a communal wellbeing charter was initiated in 2017 by the Burgundian winemaking sector. It is now adhered to by many Burgundian growers, who have come together to set out a plan for sustainable development across the entire region.



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DOMAINE LOUIS JADOT IN NUMBERS



The domaine is spread out across three geographic centres, each working on an intimate, human scale, each with its own team and its own tools. This allows us to minimise the impact of our carbon footprint across the broader Burgundian region:



Fixin is the centre for the Côte de Nuits

Beaune

covers the territory to the north of the Côte de Beaune

Chassagne-Montrachet

is the centre for activities focused around the southern part of the Côte de Beaune, all the way up to Rully

The work conducted in these centres is adapted to the demands of each vine. For instance, when it comes to soil management, we mainly work with tractors, but also with horses in vineyards with limited accessibility; natural plant cover in some areas and in others, located at the foot of the slopes, we are conducting planting trials aimed at lending structure to the soil and management of surface water.

125

hectares

spread across 70 kilometres ranging from Marsannay in the Côte de Nuits and Saint-Désert in the Côte Chalonnaise

28

communes

298

vineyard parcels

45

growers in the fields

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THE LANDSCAPE & ITS BIODIVERSITY

- | *Maintenance of walls by our own stonemason, fostering natural habitats.*
- | *Maintenance of the vineyard boundaries.*
- | *Restoration of the cabottes (stone huts in the vineyards).*
- | *Planting of fruit trees and hedges.*
- | *Management of the cover crops.*
- | *Establishment of nest boxes for bats (in Savigny and Beaune) as they help pollination and eat insects that carry disease.*

Maison Louis Jadot never uses external service providers, which allows us to know exactly what has been done and how it has been done.



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MANAGEMENT OF SOILS & VITICULTURE

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Management of canopy in order to allow the appropriate density of leaf cover for the prevailing climatic conditions (protection against sunburn in summer, photosynthetic ideal, fewer passes through the vine rows).

All our vineyards are worked and/or managed with cover crops between the rows.

We don't use herbicides in our vineyards.

The soils are worked in depth once a year to promote regeneration.

90% of our work in the vineyard is done manually.

We're reducing our reliance on treatments and sprays: 30% less over the course of the past two years. (We monitor our IFT programme - Indication of Frequency of Treatment - regularly.)

No carcinogenic, mutagenic or reprotoxic chemicals are used in our vineyards.

No anti-fungal treatments are used in our vineyards.

We use organic composts in a measured and balanced way.

We shore up the soils once a year in order to prevent erosion in our steepest vineyards.




 PERNAND-VERGELESSES
LES COMBOTTES

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MANAGEMENT OF VEGETATIVE MATERIAL

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From 1995 onwards, Maison Louis Jadot set up its own nursery in Marsannay (with an additional set up in the non-viticultural zone at Charcennes). This allows the company to replant 2.5 hectares of vines each year, permitting it to renew the domaine's plantings bit by bit.

Maison Louis Jadot is also a **founding member of the Pinot Noir Foundation**, an organisation created to safeguard the high quality of Pinot Noir.

We use this organisation as a source for additional planting material when we don't have sufficient plants in our own nursery to meet our needs.

The main objective is to increase the potential sources for the plants we replace or replant in order to ensure a rich genetic diversity in our vineyards.

Our short-term objective is clear :
we aim to get as close as possible to running our vineyards according to organic principles.



wine

TIME IS OUR BEST ALLY

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Harvest

Our grape harvest is conducted manually, with bunches picked into small bins in order to maintain the quality of the fruit.

Red grapes are received at the winery, then tipped onto triage tables.

Triage is always done by hand. This allows us to adapt the level of triage to the requirements of each individual parcel.

All our wines from the Côte d'Or and the Côte Chalonnaise are vinified, matured and bottled at la Sablière, our main winery in Beaune.

De-stemming

The decision to de-stem our grapes is one that we have always taken at Louis Jadot. It seems to us that this is the most appropriate choice for long macerations (3-4 weeks) and when pigeage (punch down) is used.

We are also conducting experiments in order to better understand what partial use of stems might add to the wines made from certain parcels.

Fermentation

In order to bring the character of each vintage to the fore, temperatures are barely regulated and we do not practice cold-temperature fermentation. We only use indigenous yeasts.

Sulphur additions during this period are kept very low, and are mainly used towards the end of malolactic fermentation in reds. When it comes to the whites, we use SO₂ as little as possible, depending on the health of the grapes and the must. No further additions are used.

 CHAMBERTIN CLOS DE BÈZE



wine

TIME IS OUR BEST ALLY

Filtration/fining

The great red wines we make are bottled unfiltered in order to preserve their innate character as fully as possible. Great white wines are fined, if necessary, with milk casein.

Bottling

Maison Louis Jadot owns its own efficient, quality-focused bottling line. It can process all bottle formats.

All the red wines made by Maison Louis Jadot are vegan. This is not the case with the whites as, sometimes, depending on the vintage, they may be fined with casein if necessary.

Oak

Throughout its history, Maison Louis Jadot has focused its maturation techniques on the use of a traditional material: wood.

Thanks to the Cadus cooperage, created in 1996, we can choose the origins of the oak it uses in order to refine the level and style of toast applied to the barrels. The wines can then be aged over extended periods (typically around 18 months), allowing them to develop complex aromas, the hallmark of our Burgundian Climats.

We are currently considering the possible use of oak foudres containing 30-50 hectolitres of wine for some of our cuvées.

Time

Time is our house's best ally. Each vintage gives us the opportunity to put several bottles of each wine to one side to house in our wine library. These wines are regularly opened and tasted in the company of wine lovers who share Maison Louis Jadot's wine philosophy.

wineries

The art of being as close as possible to the places where the grapes are picked

Maison Louis Jadot's approach to winemaking is to vinify its grapes as closely as possible to the place where they were picked in order to better control the quality of vinification, a practice that is totally unique in Burgundy.

Every year, we vinify **80% of the wines we sell**. We currently have **five wineries** spread out across the greater Burgundian region, from Beaujolais to Chablis.

📍 Chablis

The Valvan winery is where we make all of our Chablis

📍 Beaune

The la Sablière winery is where we make all our wines from the Côte d'Or - Village-level, Premiers Crus and Grands Crus

📍 Givry

The Red Stone Cellar is dedicated to the vinification of Bourgogne Rouge and Bourgogne Blanc

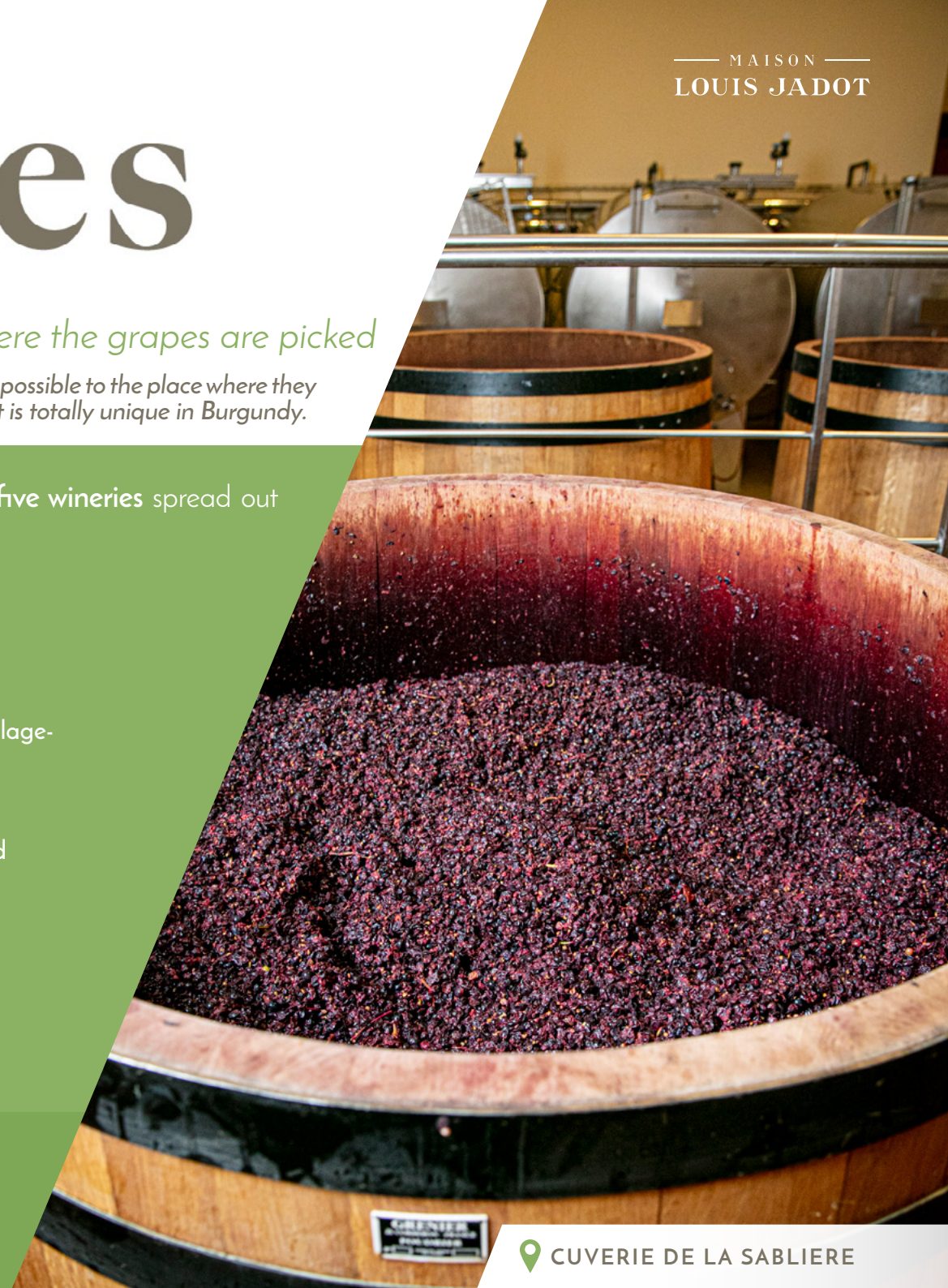
📍 Pontanevaux

A winery devoted to vinifying the white wines of the Mâconnais

📍 Saint-Etienne-des-Oullières

The winery belonging to the Combe aux Jacques and dedicated to producing Beaujolais Villages wines

The establishment of these wineries is the result of more than 70 years of hard work conducted in collaboration with the growers who work hand in hand with Maison Louis Jadot and who entrust the house with the vinification of their grapes and their musts.



négociant, winemaker, grower

WINE BROKERAGE IS PART OF THE HISTORY OF OUR HOUSE

At Louis Jadot we are not only winemakers, we are also brokers - and proud of it!

We work in partnership with our growers, some of them for several decades and even several generations. We have created strong bonds with most of these growers, who remain faithful to us, even in years when yields are extremely low.

Maison Louis Jadot mainly buys grapes or musts and vinifies more than 80% of its négoce wines thanks to its different wineries. This is unique in Burgundy. The remaining 20% of our production are young wines that we purchase soon after vinification and which we age in our cellars.

When we work in partnership with our growers, we start our work in the vineyards, which regular visits throughout the growing season right up until harvest. Most of the growers with whom we work share our philosophy. Every year we meet in order to share our experiences and our knowledge. It's a process that is rich, constructive and positive for all involved.

At Louis Jadot, négoce wines and domaine wines are treated with the same degree of care and attention.



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QUALITY

is always a story of people



PIERRE-HENRY GAGEY
President



FRÉDÉRIC BARNIER
Technical Director



AMANDINE BRILLANCEAU
Cellar Master



THIBAUT GAGEY
Deputy General Manager



BRUNO DOLYMNJY
Vineyards Manager