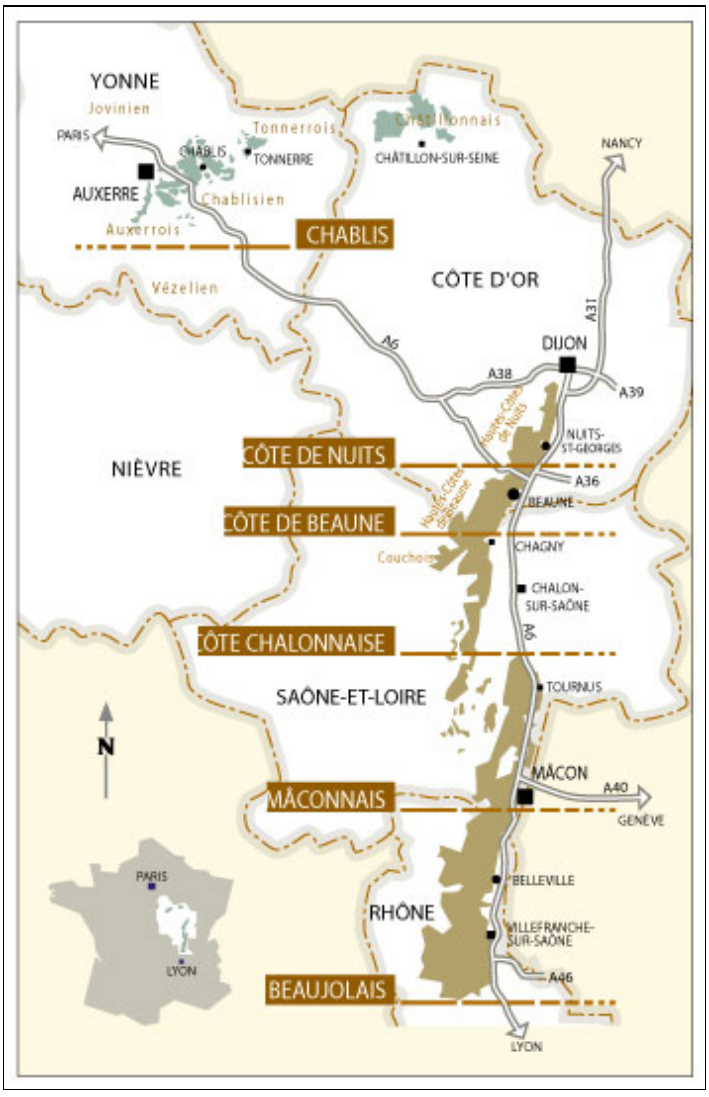
Bourgogne

BOURGOGNE CÔTE D'OR

Appellation Régionale

Pinot Noir





LOCATION

The Bourgogne Côte d'Or is made from grapes grown only in the Côte. For the 2017 blend that made up the first vintage of this wine, we selected some wines from the regional appellation of Bourgogne as well as some barrels containing wines from named villages of the Côte d'Or.

VINEYARD INFORMATION

The colour is relatively deep and the nose reveals intense aromas of cherries and dark berries. Half of the wine for this cuvee was matured in barrel, lending the blend refined notes of spice and toast. The tannins are fine-grained and elegant, and the finish is long and juicy.

VINIFICATION AND MATURATION

The grapes are harvested by hand. They are destemmed and ferment during 10 days. Aging takes places partly in vats and partly in oak barrels during 18 months.

GOOD TO KNOW

WINE SERVING TEMPERATURE

14-16

AGING POTENTIAL

2-5 years depending on the vintage

LOUIS JADOT