



Beaune 1er Cru Boucherottes 2015 3 x Magnums 3x150cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.31

Total Acidity

6.24 g/l

Tasting Guide



Tasting note printed

23/12/2024

Winemaker Notes

Louis Jadot's founder purchased his first hectare of this vineyard in the 1830s. It has long been considered a very fine 1er Cru, producing the quintessential Beaune with enticing perfume, generous fruit with savoury notes and good structure.

Vineyard

Les Theurons' vineyards consist of four parcels descending the slope above the city of Beaune, which divide the northern Premiers Crus from the southern ones.

Winemaking

Grapes are vinified in open vats for around 4 weeks, which brings out all the expressions of the terroir.

Vintage

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until 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 even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Grilled and Roasted Red Meats

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

