



Grapes
100% Pinot Noir

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.67

Total Acidity
5.69 g/l

Drinking Window
2024 - 2038

Tasting Guide
A B **C** D E
Light Medium Full

Tasting note printed
21/07/2024

Beaune 1er Cru Clos des Ursules 2007 3 x Magnums 3x150cl

Winemaker Notes

This vineyard always produces the most generous and full-bodied of Beaunes 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

Following de-stemming, 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

The level of rain was rather high this year, and could be considered either as a handicap or as a positive asset. The ground water levels had been very low in the past years, and 2007 would have allowed an easier demineralisation creating an advantage for the developing of the wine aromas.

Food match

Grilled and Roasted Red Meats

Delicious with slow cooked lamb.

