



Beaune 1er Cru Clos des Ursules 2011 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

1.3 g/l

pH

3.34

Total Acidity

6.44 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

23/12/2024

Winemaker Notes

This vineyard always produces the most generous and full-bodied wines 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

The grapes are de-stemmed and 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

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity. .

Food match

Grilled and Roasted Red Meats

Delicious with slow cooked lamb.

