



# 2013 6x75cl

## 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

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

## Food match

Grilled and Roasted Red Meats

Delicious with slow cooked lamb.



### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Beaune

### Alcohol by volume

13.00%

### Residual Sugar

less than 2 g/l

### pH

3.44

### Total Acidity

5.8 g/l

### Drinking Window

2024 - 2033

### Tasting Guide

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

### Tasting note printed

23/12/2024