



# Beaune 1er Cru Clos des Ursules 2017 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13.50%

## Residual Sugar

less than 2 g/l

## pH

3.33

## Total Acidity

6.01 g/l

## 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

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Grilled and Roasted Red Meats

Delicious with slow cooked lamb.

