



# Bourgogne Pinot Noir 'Couvent des Jacobins' 2020

## Grapes

100% Pinot Noir

## Region/Appellation

Bourgogne

## Alcohol by volume

13.00%

## Residual Sugar

1.1 g/l

## pH

3.4

## Total Acidity

5.525466 g/l

## Drinking Window

2023 - 2026

## Tasting Guide



## Tasting note printed

24/02/2025

## Winemaker Notes

It offers a colour of medium intensity, purplish in its youth changing to ruby and then garnet, after several years in bottle. It is harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body and elegant structure. The very typical, fragrant varietal bouquet is complemented by a deliciously lingering finish.

## Vineyard

The production area for this wine is the whole of Burgundy. The Louis Jadot Bourgogne Pinot Noir comes from a balanced blend of Côte d'Or, Saône et Loire (Mercurey, Buxy) and Irancy.

## Winemaking

The wine is usually fermented for two weeks by the different growers, in the style of the region where it comes from. The wines are then blended with a proportion aged in barrels and the rest in vats for 9 to 16 months before bottling.

## Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

## Food match

Grilled and Roasted Red Meats

Delicious with pâté, roasted vegetable tart or hard cheese.

