

Grapes 100% Pinot Noir

Region/Appellation Côte de Nuits

Alcohol by volume 13.50%

Residual Sugar less than 2 g/l

pН 3.47

Total Acidity 6.12 g/l

Drinking Window 2024 - 2031

Tasting Guide







Medium Liaht

Full

Tasting note printed 23/12/2024

2011 6x75cl

Winemaker Notes

This is a rich and sumptuous wine with an extraordinary delicacy, elegance and finesse. The silken texture finishes in refined, complex notes of berries, earth and oak.

Vineyard

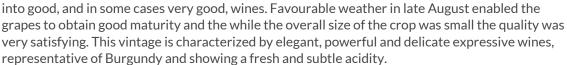
Gevrey-Chambertin is the northernmost of the great communes of the Côte de Nuits. There are 26 Premiers Crus and 8 Grands Crus. Half of the Premiers Crus of Gevrey lie on the Grand Crus east facing slopes; the other half occupy a steep, south-east facing to the north, with careous clay soils. The "Chapelle Chambertin" vineyard is situated on the east facing slope between Latricières Chambertin Grand Cru and Chambertin Clos de Bèze Grand Cru.

Winemaking

The Louis Jadot Chapelle-Chambertin Grand Cru is vinified in vats for 3 to 4 weeks and then aged in oak barrels for around 18 to 20 months. This wine will certainly improve up to 20 to 25 years if kept in optimal conditions.

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 pace in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed



Food match

Grilled and Roasted Red Meats

Lovely with roast duck breast

