



Corton-Pougets Grand Cru

2014 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.5

Total Acidity

6.36 g/l

Drinking Window

2025 - 2034

Tasting Guide



Tasting note printed

24/02/2025

Winemaker Notes

This wine has incredible depth and generosity, rich fruit and powerful structure that will develop breath-taking complexity with age.

Vineyard

Louis Jadot purchased this great vineyard in 1914; it faces south and consistently produces wines with incredible depth and generosity.

Winemaking

This wine is fermented in vats for 3-4 weeks and then aged 18-20 months in oak barrels before bottling.

Vintage

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

Food match

Grilled and Roasted Red Meats

Feathered Game

