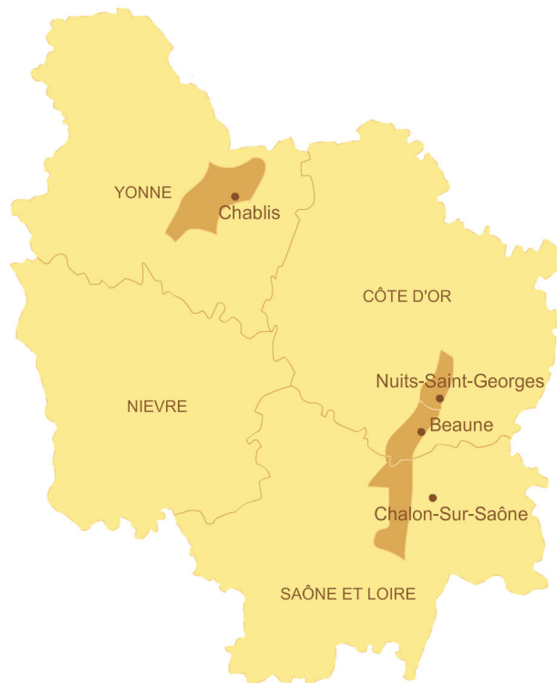


## BACCHUS ROUGE



Bourgogne  
Appellation Régionale  
Red  
100% Pinot Noir



### Vineyards situation

Our Bacchus is a blend of grapes originating from both Côte Chalonnaise and Côte d'Or.

### Characteristics

It has been named Bacchus as a tribute to the Bacchus head which represents the flagship and the Louis Jadot signature on every label since the foundation of the company back in 1859.

### Wine making

The first fermentation lasts usually two weeks. The wine is then aged in French oak barrels for about one year before being bottled.

### Winemaker's comments / Gastronomy

Bacchus is very representative of the Pinot Noir grape with its typical aromas of red berries when it is young. After some years of aging it tends to develop aromas of spices and leather.

It can be appreciated quite cool when young. It matches red meat and many cheese.

### Preservation

Bacchus can easily be kept more than 5 years if some conditions of temperature and humidity are respected.