LOUIS JADOT

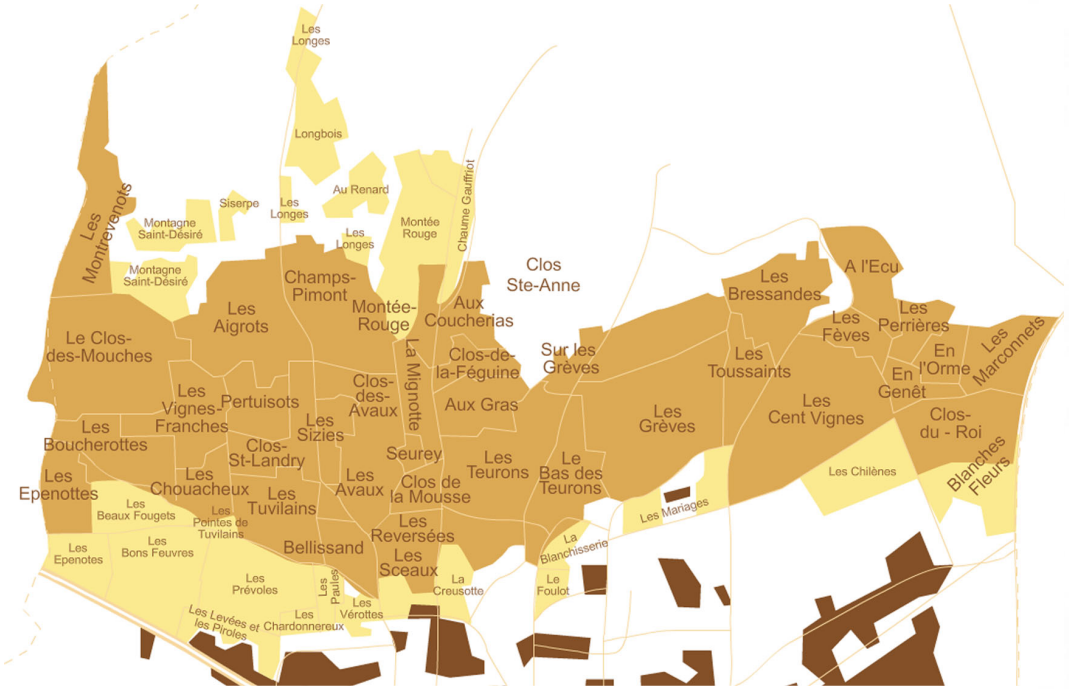
Beaune Cent Vignes

Côte de Beaune

Premier Cru

Red

100% Pinot Noir grapes



Vineyards situation

Beaune vineyards are the most extensive of the Côte de Beaune, between Savigny to the North, and Pommard to the South. There are no Grand Cru vineyards in this commune, but 36 Premiers Crus.

Characteristics

The red wines from the central and southern parts are powerful, tannic, and deeply coloured. Those from the northern area are generally less intensely coloured with softer fruit flavours.
Beaune 1er Cru is made from different premiers crus coming from small vineyards like Tuvilains, Pertuisots, Sizies etc. and are vinified by Louis Jadot.

Wine making

Fermentation is made as natural as possible in open tanks (without stems). It usually undergoes fairly long fermentation (25 to 33 days) in order to extract colour, tannins and aromas. Then the wine ages in wooden barrels for 15-18 months.

Winemaker's comments / Gastronomy

The Beaune Cent Vignes is an elegant wine with a nice cherry colour. The nose will remind small red and black fruits aromas (blackcurrant) and liquorice. In the mouth, the wine is vivacious while supple.

It will perfectly accompany delicate meat dishes as well as most cheeses, and marinated meats while older.

Preservation

It will easily age 10-15 years in good cellaring conditions (constant temperature and high humidity).