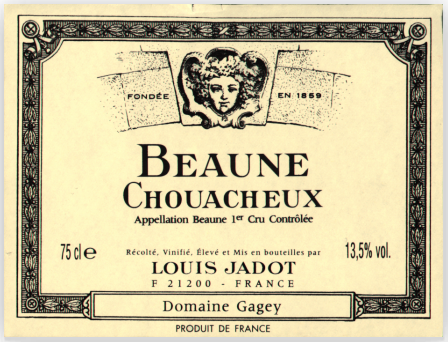
LOUIS JADOT

Beaune Chouacheux

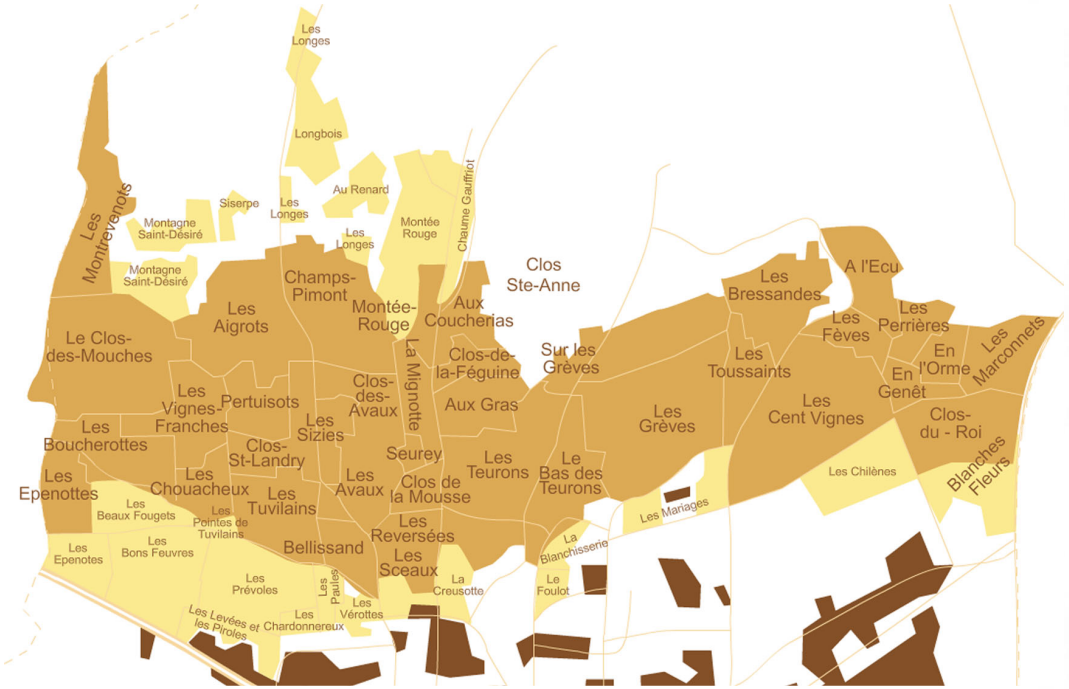


Côte de Beaune

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 vineyard of Beaune is almost totally inclined, that is why there are a lot of Premiers Crus, for example « Les Chouacheux », from old french « Les Sausseux »: where willows are planted. They are situated just underneath « Les Vignes Franches » at 230 meters high.

Wine making

The wine is fermented in open vats during 3/4 weeks (without stem) in order to extract colour, tannins and aromas. Then it is aged in wooden barrels for about 18 months.

Winemaker's comments / Gastronomy

This wine has a beautiful red colour, and its taste is surprising.
It will perfectly match with delicate meat dishes as well as strong and pickled cooking.

Preservation

It will easily age 12 or 15 years following the age of the wine in good cellaring conditions (temperature and humidity).