LOUIS JADOT

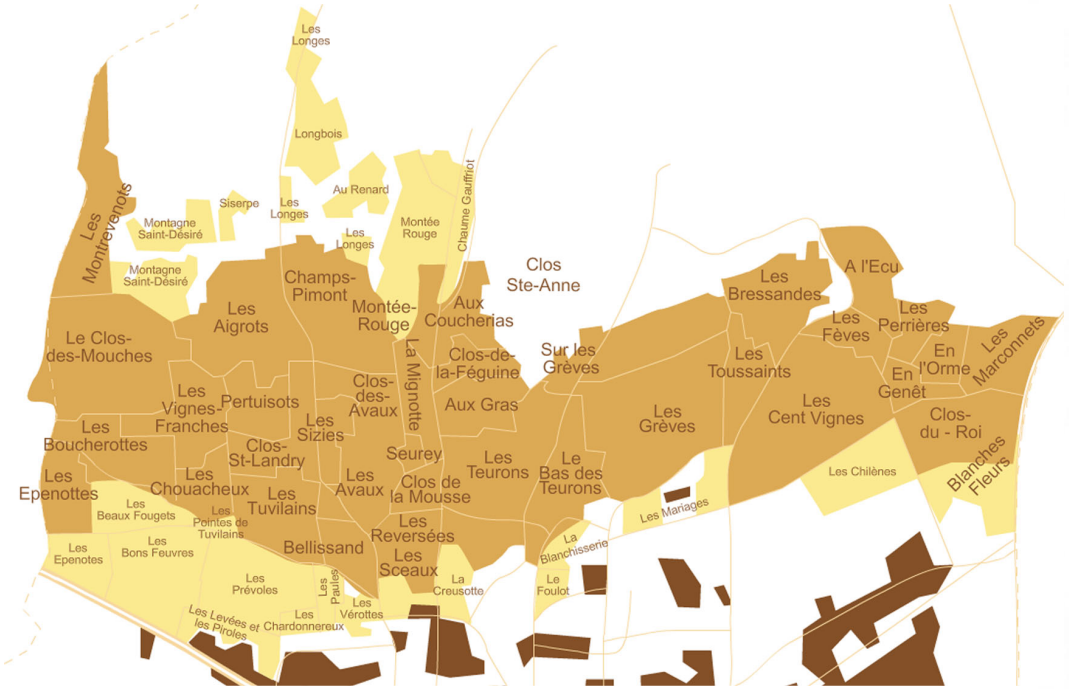
Beaune Clos des Ursules

Côte de Beaune

Premier Cru

Red

100% Pinot Noir Grapes



Vineyards situation

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

Characteristics

The red wines from the central and southern parts are powerful, tannic, and deeply coloured while those from the northern area are generally less intensely coloured with softer fruit flavours.
The Beaune 1er Cru «Clos des Ursules» is a walled in portion of the Beaune 1er Cru «Vignes Franches». It was purchased in 1826 by Louis Henry Denis Jadot and has remained a solely owned property of the Jadot family.

Wine making

Fermentation is carried out as naturally as possible 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. The different premiers crus are vinified separately and then aged in wooden barrels for 15-18 months. The blending is performed at the end of the vinification

Winemaker's comments / Gastronomy

Beaune Premier Cru "Clos des Ursules" is a full, firm and rich wine. It is fine, with a slightly earthy bouquet and long, lush finish, converge in a wine which perfectly balances elegance and power.

It works harmoniously with delicate meat dishes as well as most cheeses.

Preservation

It will aged well in a cellar (10-15 years) in good conditions.