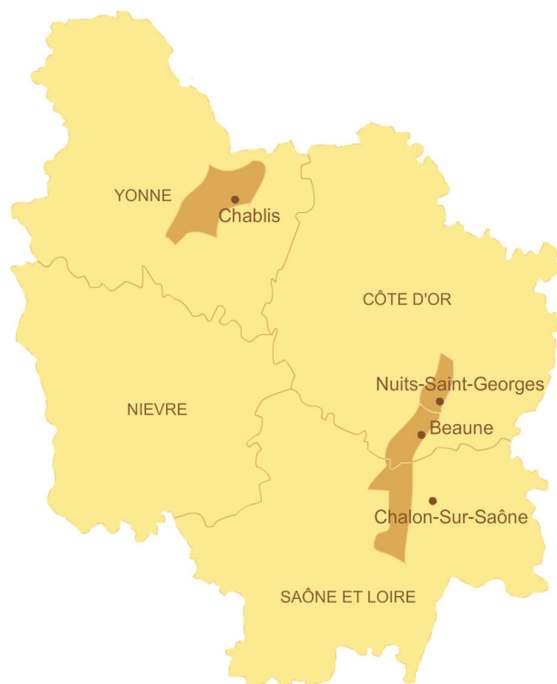


## BOURGOGNE LE CHAPITRE



Côte de Nuits  
Appellation Régionale  
Red  
100% Pinot Noir grapes



### Vineyards situation

This vineyard is located in the Côte de Nuits in the village of Chenôve, at the foot of the hill. It is one of the few vineyards from the Bourgogne level appellation which is allowed to be mentioned on the label.

### Characteristics

This vineyard is rather old, 2/3 have been planted in 1953.

### Wine making

Grapes are destemmed. The alcoholic fermentation takes place in open vats and then aging in French oak barrels during 18 months like all the other Côte d'Or wines from Maison Louis Jadot.

### Winemaker's comments / Gastronomy

This wine presents the typical aromas of Pinot Noir: red fruits when young and then with more age, rather undergrowth and more spicy. This wine can be served chilled when young with grilled and roasted meat. After a couple of years, it will match game and more ripe cheese.

### Preservation

Bourgogne Le Chapitre can keep easily 5 years and more if the conditions of temperature and humidity are respected.