

# 2010 LADOIX

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**DOMAINE JACOB  
BURGUNDY, FRANCE**



## **THE WINE:**

100% Pinot Noir. From a small 5 acre plot of 35 – 40 year old vines. Open vat fermentation over 10 to 12 days, with pumping over of the juice twice per day. Aged in 30% new and 70% mature French oak barrels for 13 months. 1500 cases produced. The vineyard's soil is composed of a limestone base over red clay.

## **THE ESTATE:**

The Jacob family has been producing wines for four generations with Raymond as the head winemaker. The vines are spread out across six appellations with the estate located in the village of Ladoix-Serrigny. All grapes are grown with traditional Burgundian techniques and without the use of pesticides.

## **~Tasting Notes~**

**Color:** Deep garnet robe – like a stained glass window.

**Aromas:** Candied cherry, red currant and almond paste.

**Flavors:** Complex flavors of red cherry and raspberry. Soft, sultry finish with almond-laced Grand Marnier. Elegant and feminine, the fruit and silk-like acidity will develop gracefully over 10 years.

**Food Pairing:** Classic Coq au Vin.

**~Drink now through 2022~**