

2012 HAUTES COTES DE NUITS

**DOMAINE JACOB
BURGUNDY, FRANCE**



THE WINE:

100% Chardonnay from a single vineyard in the legendary Cote d'Or. The vineyard is under 2 acres and total production is 600 cases. The dusty, limestone soil – perfect for cultivation of Chardonnay – imparts a classy minerality to the wines.

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: Light gold with shimmering clarity.

Aromas: Smoky lemon, apple and mineral with only whispers of toasted oak.

Flavors: Fresh Meyer lemon and brioche. The slight creaminess and vibrant acidity create a complex and age worthy white wine.

Food Pairing: Halibut in a butter, lemon, garlic and caper sauce.

~ Drink now through 2021 ~