

2015 LADOIX

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 ruby-garnet

Aromas: red cherry and red currant with coffee bean

Flavor & Texture: complex and elegant with layers of red fruits, subtle tea-like spices and hints of wet stone and moss

Food Pairing: duck breast with a raspberry-vinaigrette

-DRINK NOW THROUGH 2025-