

2017 LADOIX ROUGE

DOMAINE JACOB, BURGUNDY, FRANCE



THE WINE:

100% Pinot Noir from a small 5 acre plot of 35–40-year-old vines. The vineyard's soil is composed of a limestone base over red clay. 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. The 2017 vintage was wonderful both in terms of quality and quantity, after several years of great struggles with frost, hail and ill-timed rain the 2017 vintage was cause for celebration in Burgundy. 1,500 cases made.

THE ESTATE:

The Jacob family has been producing wines for four generations with Raymond as the head winemaker, his son Damien is due to take over in the next few years. The vines are spread out across six appellations with the estate located in the village of Ladoix-Serrigny at the base of the famous Corton Hill. All grapes are grown with traditional Burgundian techniques and without the use of pesticides.

TASTING NOTES:

Color: bright ruby-garnet

Aromas: red cherry and currants with orange peel and crushed limestone

Flavor & Texture: complex and elegant with layers of red fruits, dried roses and tea leaves; there are some subtle spices and hints of smoked earth

Food Pairing: duck breast with a raspberry-vinaigrette demi-glaze

-DRINK NOW THROUGH 2029-