

LOUIS JADOT CÔTE D'OR BURGUNDIES

Pommard 2023

France / Burgundy

Pommard is a famous village in the Côte de Beaune, located between Beaune and Volnay, and renowned for production of red wines of great longevity. Soils are red clay and marl, and expositions range from East, Southeast, and South. Wines from the best vineyards are typically dense, dark, tannic, and with a robust presence. This village-level wine is sourced from multiple sites and blended to best represent the classic Pommard style. All fruit is hand harvested, destemmed, and fermented with natural yeasts.

HARVEST NOTE

2023 was a hot and dry growing season which was saved by significant rain in June. This allowed the vines to withstand summer heat and drought and led to ideal sanitary conditions and a modest yield yet concentrated vintage.

TASTING NOTE

Aromatically complex with scents of damp earth, forest floor, and black fruits. On the palate the wine is expansive and full-bodied, with ripe tannins and a bold structure. More subtle flavor nuances emerge with aeration over time.

TECHNICAL DATA

GRAPES: 100% Pinot Noir

APPELLATION: Pommard AOC

PH: 3.46

ACIDITY: 3.61 g/l

ABV: 13.55%

AGING: 16 - 18 months in large oak barrels, 30% new oak

UNIQUE SELLING POINTS

- Authentic example from this historically significant village
- Full-bodied yet versatile wine ideal for assertive cuisines
- Worthy of aspiring collectors' attention as suitable for aging
- Delivers strong value from an historically underpriced appellation
- Benefits from Jadot's team expertise across the entire Cote d'Or





“My aim is to craft enchanting wines that taste of the great diversity of Burgundy.”
Frederic Barnier, Winemaker