

LOUIS JADOT CÔTE D'OR BURGUNDIES

Volnay Clos de la Barre Premier Cru 2023

France / Burgundy

This is a small contiguous walled terroir just below the village center, on a mild slope with consistent red clay subsoils. The wines tend to be fleshy and substantial with a slightly darker fruit component while still easily fitting within the supple elegance which is the Volnay character. Pinot Noir here is harvested manually and brought to the nearby winery for triage, destemming, and natural fermentation in passive oak vats. After alcoholic fermentation is complete the wine is racked into oak barrels for malolactic fermentation and extended aging. Approximately 16 months later the cuvee is reassembled for bottling.

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

This terroir expresses a bit more muscular intensity due to the position on the slope and red clay soils. There are initial aromas of red fruit supported by mossy and autumn leaf nuances. The palate entry is generous and expansive with just a hint of sweet ripe fruit evolving to floral notes over the very long finish.

TECHNICAL DATA

GRAPES: 100% Pinot Noir

APPELLATION: Volnay Premier Cru AOC

PH: 3.59

ACIDITY: 3.20 g/l

ABV: 13.76%

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

UNIQUE SELLING POINTS

- Reflects Jadot's expertise and excellence within the Volnay Premier Crus
- A unique Jadot signature wine with distinct appeal to collectors
- Benefits from Jadot's overall consistency and attention to detail





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