

LOUIS JADOT CÔTE D'OR BURGUNDIES

Pommard 2024

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 and fermented with natural yeasts.

HARVEST NOTE

The 2024 vintage was challenging and ultimately saw severely reduced yields due to excessive rainfall with warm temperatures, leading to poor flowering and uneven fruit set and pressure from downy mildew. Low lying parcels suffered the most. Harvest began on September 13th and the yields, while small, arrived in good condition.

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.

TECHNICAL DATA

GRAPES: 100% Pinot Noir

APPELLATION: Pommard AOC

PH: 3.55

ACIDITY: 3.45 g/L

ABV: 12.98%

AGING: 18 months in oak barrels, 1/3 new

MALOLACTIC FERMENTATION: Yes

UNIQUE SELLING POINTS

- Authentic example from this historically significant village
- Full-bodied yet versatile wine ideal for assertive cuisines
- 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