



# MAISON LOUIS JADOT

## Bourgogne Pinot Noir Couvent des Jacobins 2022



**\$34.25**

\* Suggested retail price



|  |                       |                                     |
|--|-----------------------|-------------------------------------|
|  | Product code          | 966804                              |
|  | Licensee price        | \$29.71                             |
|  | Format                | 12x750ml                            |
|  | Listing type          | SAQ Specialty by lot                |
|  | Status                | Available                           |
|  | Type of product       | Still wine                          |
|  | Country               | France                              |
|  | Regulated designation | Appellation origine contrôlée (AOC) |
|  | Region                | Burgundy                            |
|  | Appellation           | Bourgogne                           |
|  | Varietal(s)           | Pinot Noir 100 %                    |
|  | Colour                | Red                                 |
|  | Sugar                 | Dry                                 |
|  | Sugar content         | 2,1                                 |
|  | Closure type          | Metal screw cap                     |

### ABOUT THIS WINERY

All wine lovers immediately recognize the yellowish label adorned with the head of Bacchus by Louis Jadot, who is one of the most famous emblematic figures in wine. At the head of hundreds of plots in great wine-growing Burgundy, Maison Louis Jadot has been working its Pinot Noir, Chardonnay, Gamay and Aligoté vines for two centuries.

### TASTING NOTES

Ruby color with mahogany reflections. The nose offers notes of red fruits such as cherry and a spicy side. On the palate, the attack is supple and the aromas are greedy marked by very silky tannins and delicately spicy aromas. Pairings with grilled red tuna, steak tartare and hard cheeses.

### PRODUCT NOTES

The Bourgogne Rouge Couvent des Jacobins is produced from the Pinot Noir grape variety coming from all over the Côte d'Or - from Gevrey Chambertin to Maranges, in the Hautes Côtes de Beaune and the Hautes Côtes de Nuits - but also from Saône et Loire in the South (Mercurey, Givry...).

### PRODUCTION NOTES

The different wines of this blend come from a traditional vinification and an aging of 8 to 10 months in barrels from our cooperage or in stainless steel vats before being combined for the preparation of bottling.

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