

Maison Louis Jadot, Clos Saint-Denis Grand Cru, Bourgogne, Côte de Nuits

Bourgogne

Maison Louis Jadot

Louis Jadot hører til blandt Bourgognes mest historiske og prestigøse vinproducenter for både hvide og røde vine. Louis Henri Denis Jadot kom til Beaune fra Belgien i slutningen af 1700-tallet, og opkøbte en del vinmarker, bl.a. den legendariske monopol-mark "Beaune 1. Cru Clos des Ursules", som den dag i dag er en husets signaturvine. Maison Louis Jadot blev etableret i 1859. Vinhuset besidder i alt 150 hektar vinmarker, hvor af 70 hektar ligger i Côte d'Or. I dag betragter enkelte fejlagtigt Louis Jadot som en négociant, der opkøber druer hos lokale vinbønder, men op imod 70 % af vinene stammer imidlertid fra huset egne marker. At Louis Jadot i dag er et af de mest velansete vinhuse i Bourgogne må i allerhøjeste grad tilskrives, at de fornemme og lovpriste vine siden 1970 er skabt og profileret af den legendariske og karismatiske vinmager Jacques Lardière. Han gik på pension i 2012 og overlod pladsen til Frédéric Barnier, som med stor respekt for Lardières arbejde har taget arven og opgaven op. At samtlige vine produceres på et ekstremt højt niveau har blandt andet resulteret i, at Louis Jadots vine er repræsenteret på 19 ud af Frankrigs 27 trestjernede Michelin restauranter.

Vinen

Vineyards situation

Morey Saint Denis is one of the smallest village appellation of the Côte de Nuits. Four Grands Crus are located in this village and among them the Clos Saint Denis. Almost « squeezed » between Gevrey Chambertin and Chambolle Musigny, we may say that the wines of Morey have their own character : strong like the Gevrey wines and very elegant like the Chambolle wines.

Characteristics

The origin of the Clos Saint Denis is very old. The vineyard used to belong to the Vergy church of Saint Denis founded in 1203 in the château of Vergy. The vineyard facing East, is located on a soil made of calcareous clay with iron and marls. Wine making Our Clos Saint Denis is fermented 3 to 4 weeks in vats and then aged in oak barrels between 18 to 20 months.

Winemaker's comments / Gastronomy

The Clos Saint Denis of Louis Jadot is a powerful wine, with a dark colour showing strong aromas of cherries, black current but also spices typical of our terroir. The tannins are both powerful and elegant. The Clos Saint Denis matches very well duck and game as well as french cheese like Cîteaux or Reblochon.

Preservation

The Clos Saint Denis can be easily kept 10 to 20 years if stored in good conditions of temperature and humidity.



Fakta

Årgang	2015
Varenr.:	1006844
Område:	Frankrig, Bourgogne
Drue:	Pinot Noir
Alkohol:	13.5 %

Web: www.louisjadot.com