



LUCIEN JACOB

Bourgogne Hautes Côtes de Beaune

Plot

The Bourgogne Hautes-Côtes de Beaune appellation is a regional AOC that exists in two colors: red wines are produced from the Pinot Noir grape variety, while white wines are made from Chardonnay. The vineyard runs parallel to that of the Côte de Beaune, on the hills overlooking it. The Hautes-Côtes de Beaune vineyard is located at an average altitude of 300 to 400 meters (100 to 150 meters higher than the Côte vineyard). It spreads out over steep slopes offering optimal exposure.

Our Pinot Noir vines are located in the commune of Echevronne on the edge of Pernand-Vergelesses and are spread over three different terroirs: Les Cloux, Les Pins, and La Petite Heulée. These vineyards are among the first and highest quality in the appellation. The slopes of Echevronne were used to carry out mass selection clone trials between 1960 and 1980, which gave rise to the rootstocks used for Pinot Noir and Chardonnay in Burgundy.

Vineyard details

Type of soil : clay, marl, limestone rocks, silt and quartz sand.

Grape variety : Pinot Noir

Exposition : West

Pruning : Simple Guyot

Surface : 4.7 ha

Age: 25 years

Vintage 2023

A late bloom of our vine which protected our buttons from frost in April. We had a dry and hot summer with no big impact thanks to the rain who showed up a few times during this time of the year.

Vinification and ageing

Fermentation of 4 weeks with natural yeast in concrete vats.

Ageing of 16 months in french oak barrels , with 27% of new oak.

Tasting

To the eye, this wine presents a ruby red dress.

On the nose, the sour cherry, the raspberry, the undergrowth and the flower.

On the palate, balanced, structured, silky tannins and a beautiful aroma structure.

Service

To serve at 15°C

To pair with red meat and cheese

To keep 5 to 7 years

