

Gibson
family
group



DOMAINE LUCIEN JACOB Savigny-Les-Beaune, Les Peuillets 1er Cru

VINTAGE: 2017

GRAPE(S): Pinot Noir

COUNTRY: France

APPELLATION: Burgundy, Côte de Beaune,
Savigny-les-Beaune 1er Cru AOP

VINEYARD: Les Peuillets 1er Cru

SUGAR: 0.2 g/L

ACIDITY: pH 3.58

ALCOHOL: 13.4%

STYLE: Structured, rich and complex.

FOOD PAIRINGS: Duck, rabbit, beef ribeye, salmon, escargot

THE DOMAINE: After assuming control of the family estate 20 years ago, Pascal Danjean decided to bottle wines for the domaine with the first vintage in 1993. Primarily located in 1er Cru vineyards in the small village of Givry, the wines are never fined or filtered resulting in soft, supple mouthfuls and allowing the terroir to shine. Early drinkability, lower prices and high level of consistency are a few reasons why we love the Côte Chalonnaise!!! Danjean-Berthoux is an amazing example of what top growers are achieving in this up and coming region of Burgundy. We are proud to represent the entire range of these affordable and delicious wines proving that Burgundy really is for everyone.

VITICULTURE AND VINIFICATION: Vegan and Sustainable. Harvested September 6th, 2017. Yield of 50hL/ha. Manual picking and sorting in the field and then a second sorting on arrival at the winery. 100% destemmed. Cold maceration for five to seven days depending on the vintage. Total maceration time, 15 to 21 days. One pump over and push down each day then decantation 48 hours before barreling. 12 months in barrel, 15-20% new and the remainder up to 4th use.

VINTAGE DETAILS: A cold January was followed by warm weather in February, March and early April. Frost threatened, by contrast, throughout much of late April, but was averted by growers' actions in burning straw bales prior to dawn on cold, cloudless nights. Flowering at the end of May and during a warm early June set the scene for a bumper crop of red wines. July was a relatively cool but uncatastrophic month for all save Morey-St Denis growers (who were hit by hail on July 10th); August was generally warm and sunny. There was a day's heavy rain at the end of August, and further rain in September, alternating with dryer weather, and growers made the decision to begin the red wine harvest at various times between September 2nd and September 20th. It was the most generous red-wine harvest in Burgundy since 2009, with general red-wine volumes up 41% on 2016, and 26% up on the previous five-year average. The wines are supple and accessible in general, with the most fastidious viticulturalists controlling yield in order to maximise quality; the bumper crop and late-season rain, by contrast, may have diluted the harvest for the less proactive.

TASTING NOTE: Blue and red fruits like strawberry and blueberry, bumble berry pie and sweet baking spices. Meaty, earthy and herbal showing forest floor, eucalyptus and orange drop. Most pleasurable, stunning and complex with medium plus fine tannins. Drink or cellar... but drink!

PERSONAL NOTES: