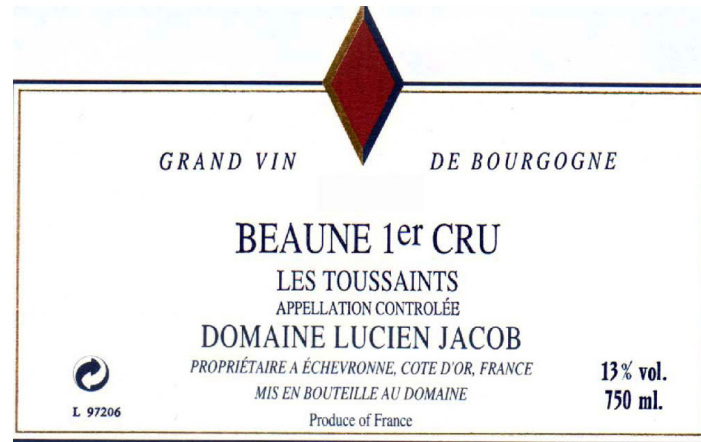


Lucien Jacob



Beaune Les Toussaints 1er Cru



At a Glance:

- **Appellation:** AOC Beaune 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Toussaints 1er cru in Beaune, surrounded by the Grèves, Cent Vignes, and Bressandes 1ers Crus.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1985 at 10,000 vines/ha.
- **Average Yields:** c. 30 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in concrete tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 15 months in 228-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, c. 25 mg/l free

In The Glass:

This is the most substantial of the red wines of the domaine. It carries the most color, the most weight and the most structure. Still, it retains the essentially silky, seductive qualities that mark the offerings of this domaine. The vineyard itself is superbly situated in the northern tier of the appellation where much of the best of this appellation can be found.