

Lucien Jacob



The domaine Lucien Jacob, named for current owner Jean-Michel's father, is based in Echévronne, a small village just up the valley from Pernand-Vergelesses and Aloxe-Corton in the Hautes Côtes de Beaune. The estate originally specialized in growing black currants and raspberries, whose cultivation has long been acclaimed in this region. (The estate still produces excellent Crème de Cassis and Crème de Framoise, which RWM is proud to import to the United States.) The prosperity from this farming allowed Lucien Jacob, who served for years in France's National Assembly, to aggressively expand the domaine's holdings in the Hautes Côtes and into the neighboring villages of Savigny-lès-Beaune and Pernand. The Jacob domaine now owns nearly 15 ha of vineyards, 7 planted in the Hautes Côtes de Beaune surrounding Echévronne, with the remainder split between Savigny, Beaune, Pernand, and Gevrey.

Upon taking the reins of the domaine, Jean-Michel Jacob modified the vinification to produce wines of considerably more structure than those crafted by his father. Prior to Jean-Michel's arrival, the wines were charming with an appealing fruitiness. His efforts to reduce yields and extend cuvaision have brought more backbone to the wines without sacrificing the aromatics and charm that are the hallmark of good wines from the Hautes Côtes. Respect for terroir allows these wines to speak clearly of their origin, and the Domaine Lucien Jacob is now one of the leading lights of the appellation.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments only when necessary, no herbicides
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Limestone-clay
- **Vines:** Trained in Guyot and planted at 10,000 vines/ha. Average age 30 years old.
- **Yields:** Controlled through winter pruning, debudding, and an occasional green harvest. Yields average 30-40 hl/ha.
- **Harvest:** Exclusively manual, usually late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Following total destemming and a 2-4 day cold soak, red wines ferment spontaneously in concrete vats. Cuvaison lasts c. 15 days. White wine ferments spontaneously in 228-l neutral oak barrels.
- **Extraction:** White wines see bâtonnage only to counter reduction; red wines see pumpovers during cuvaision.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic, whole-cluster direct pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous, in barrel in spring

Aging:

- **Élevage:** Wines age in 228-l barrels (0-20% new) for 15 months.
- **Lees:** All wines rest on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** All wines are unfined and lightly filtered with diatomaceous earth.
- **Sulfur:** Applied at harvest, after malolactic, and at bottling. 35-40 mg/l free for white wines, 25 mg/l free for red wines.