

Jaffelin

À BEAUNE DEPUIS 1816

2018 VINTAGE

Harvesting began on 1 September and finished on 14 September and, unusually this year, we brought in the Pinot Noir before the Chardonnay!

We produced 83 *pièces* (Burgundy barrels) of red wine and 69 *pièces* of white, which makes a total of about 45,000 bottles.

This represented a yield of 46hl per hectare for the reds and 55 hl for the whites.



This year, as the skins of the Pinot Noir grapes were thick, the average vatting time for the red wine - 21 days - was shorter than usual. We used an average of 25% whole clusters and no chaptalisation whatsoever.

This year Marinette made use of 30% new barrels in the cellars.

Following the heat and lack of water this summer, Marinette was worried about having tannins with little astringency in the skins.

She therefore opted for a gentle extraction of the tannins, carrying out a bit of cap punching at the start of fermentation and keeping the vatting times short.

As the seeds and the stalks were very mature, whole clusters went into most of the *cuvées*. This allowed the colours to be stabilised naturally.



A GENEROUS VINTAGE

This is a generous, yet very powerful and complex, vintage. The relatively low acidity levels should result in an early malolactic fermentation. 2018 is a very powerful vintage with plenty of colour and nice, non-aggressive tannins.



We will present at Wine Paris from 11 to 13 February 2019 and would be delighted to introduce our latest vintages to you.



Aloxe-Corton 2016
Wine Enthusiast October 2018 - 91 Points

