



## IPO WINES

### COUNTRY

France

### REGION

Burgundy

### APPELLATION

Côte de Beaune

### SOIL TYPE

limestone, clay

### VARIETAL(S)

100% Pinot Noir

### FARMING

Sustainable

### WINEMAKER

Jean-Luc Joillot



## 2011 Jean Luc Joillot Beaune Montagne-Saint Desire

IMPORTED BY Bender Selections

### ABOUT THE PRODUCER

Jean-Luc's father drove a Chrysler car (Jeep Cherokee) when he was alive; so he was nicknamed "l'américain" (the American) by the other winemakers. Now, Jean-Luc drives a similar American car. He and his lovely wife, Lydia, like America and enjoy all things that are American.

Jean-Luc had the misfortune of being very young when his father died. So, the Joillot estate was held in trust by his mother for him until he was 21 years old. Then, he was instantly thrust into the position of landowner / winemaker. That was in 1982.

Now, Jean-Luc is the "diaper dandy" of Pommard. While he is in his 40's, he has the experience and maturity of a winemaker who is 65 years old and ready to retire. And he has earned the respect of the entire winemaking community. In fact, Jean-Luc was President of the Winemakers' Association in Pommard until 2009 ... a big honor to be selected out of the 70 winemakers in Pommard.

Jean-Luc is vigorous and energetic, which is reflected in the robust style of his wines. He uses traditional Burgundian methods and enthusiastically oversees every aspect of the winemaking process. Jean-Luc, Lydia, and 3 workers do everything from pruning the vines to bottling.

Jean-Luc has learned to strike a keen balance between a wine that is cellar-able for years and a wine that is a pleasure to drink now. His wines are well structured, but also retain the elegance so characteristic of only the best Burgundies. It's no wonder that year in and year out, Jean-Luc wins so many awards for his wines. Jean-Luc puts it best when he says, "I put my heart in every bottle."

### WINE NOTES

Age of vines: 35 years. Aged in oak (25% new oak). Hand harvested and sorted, 100% de-stemmed. 325 cases per production.

The wine has a profound, lively color. The nose is beautiful with warm cherry accents. It is rich and round with structured tannins; so it goes well with food. Yet, its balance and suppleness make this wine a pleasure to sip.