# DOMAINE
# JACOULOT

**Year Founded:** 1891

**Region:** Burgundy, France

**Founder:** Vincent Jacoulot

**Current Owner:** Philippe Vançon and Anne Pascal

**Known for:** A haute couture distillery that has been transforming the region's signature Pinot Noir grapes into rich, complex brandy since 1891.

Maison Jacoulot was founded in Romanèche-Thorins, Southern Burgundy in 1891 and has been making exceptional products ever since: authentic Marcs and Fines de Bourgogne, delectable Crèmes de fruits and Liqueurs. Jacoulot's signature is distinctive: a unique combination of great aromatic complexity and a rare finesse of flavors. Over the years, often for many decades, the slow maturation of our Marcs and Fines de Bourgogne in oak containers of various sizes (called fûts, demi-muids, foudres) will polish, round out and add complexity to these great spirits and liqueurs from the terroir. Then, with dozens of eaux de vie of various ages as the base material, blending is the other major contributor to the unique Jacoulot style. Like an orchestra conductor blending harmonies and bringing out individual personalities, the Cellar Master produces a unique composition of a broad range of Marcs and Fines de Bourgogne. In the 1950s, Vincent Jacoulot's descendants began branching out from brandy into fruit crèmes and liqueurs. As with all things Jacoulot, these products draw on Burgundy's rich culinary traditions. Production begins with fresh fruit macerated in neutral grape spirit for several weeks. Once the infusion has reached the ideal expression of fruit character, the fruit solids are pressed and blended into the liquid infusion. These elements are combined with sugar to add balance, sweetness, and texture. These crèmes express the clean flavor and aromatic complexity of the source fruit. Traditionally, they are enjoyed as a rich digestif or as a dazzling cocktail ingredient.



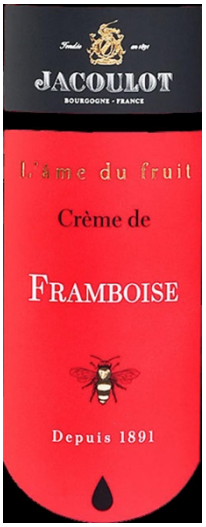



## Crème de Cassis Tradition Liqueur

Crème de Cassis 'Tradition' is a protected AOC style that uses all Noir de Bourgogne varietal blackcurrants. Jacoulot's take on the classic liqueur emphasizes freshness and concentration by using a pneumatic press to prevent oxidation. Production begins with fresh blackcurrants macerated in neutral grain spirit for several weeks. Once the infusion has reached the ideal expression of fruit character, the fruit solids are then pressed and blended into the maceration. Beet sugar is then added to create balance, sweetness, and texture.

Bright, aromatic nose of grape jam, with a deep palate of blackcurrants, berry bushes, and black plum skin.






## Crème de Framboise Liqueur

Jacoulot's Crème de Framboise features wild raspberries for its maceration in neutral grape spirit, highlighting the richness of Burgundy's harvest. Once the infusion has reached the full expression of fruit character, the fruit solids are pressed and blended into the infused distillate. These elements are combined with beet sugar to add balance, sweetness, and texture.

**93 Points – Wine Enthusiast** – *"The lush garnet hue and raspberry jam aroma are inviting. The lively, sweet-tart palate displays plum skin, strawberry jam, fruit leather, and a hint of dried cherry. Sip or mix."*



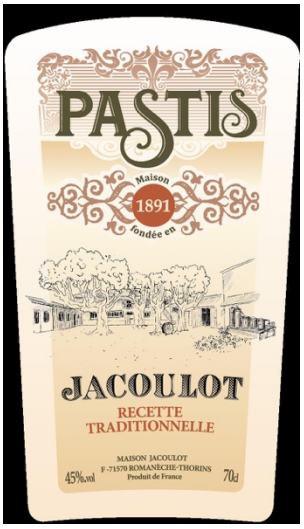



## Crème de Peche de Vigne Liqueur

This pure crème uses three different varieties of vineyard peaches – much smaller than the standard table peach – and macerates them for 60 days in neutral grape spirit. The fruit solids are then pressed and blended into the maceration, along with beet sugar to give this liqueur balance and richness.

**96 Points – Wine Enthusiast** - *"The palate is viscous and appropriately sweet, showing stewed peaches and finishing with honeyed richness. Pleasing, bold flavor ideal for cocktails or dessert sipping."*






## Pastis

Pastis is an aperitif deeply woven into French social and culinary culture. Originally developed as a legal alternative to absinthe in the 1930s, pastis has a high cultural significance in French society and is often associated with the relaxed lifestyle of Provence, where the aperitif is traditionally enjoyed in good company on warm evenings. The recipe for this traditional pastis originated at another of Burgundy's historic distilleries, Maison F. Bouhy, founded in 1855 in La Clayette. Bouhy specialized in herbal aperitifs, its signature product being the anise liqueur pastis. Seeking to diversify its expertise, Maison Jacoulot acquired the F. Bouhy distillery and all of its historical recipes in 2007. The formula for this lush pastis is based on the essential oils of star anise and distilled Mediterranean plants including green anise, fennel, and lemon balm, among others. Maceration happens throughout the year, followed by distillation, blending, and dilution with reverse-osmosis water. A small addition of natural sugar and an infusion of licorice are used to round out the flavor, texture, and aromatic personality.