



DOMAINE JACOULOT

Year Founded: 1891

Region: Burgundy, France

Founder: Paül Pomes

Current Owner: Gabriel Acha & family since 1886

Known for: A historic distillery, one of the oldest in the Basque. Masters of crushable aperitifs and surprising digestifs.

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.



Jacoulot Crème de Cassis de Dijon

Made from the Noir de Bourgogne variety of cassis.

93 Points – Wine Enthusiast - *“This blackcurrant liqueur, a key component for kirs, has a deep, dark reddish-purple hue and blackberry compote aroma. The plush palate echoes that berry note, adding juicy, lip-smacking brightness. Sweet-tart dried cherry and a fleeting hint of dried rosemary gives complexity to the exhale.”*



Jacoulot Crème de Framboise

Fresh, local raspberries are used in the maceration.

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.”*



Jacoulot Crème de Pêche

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.”*