LOUIS JADOT

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2g/l g/l

pH
3.22

Total Acidity
6.550968 g/l

Drinking Window
2023 - 2035

Tasting Guide

1	2	3	4	5	6	7	8

Dry Medium Sweet

Tasting note printed
28/03/2024

Bâtard-Montrachet Grand Cru 2015

Winemaker Notes

A wine for which we could write a whole page to tell its colourful story. Perhaps the most full-bodied of the Grand Crus of Puligny and Chassagne. Sumptuous richness, great concentration and stunning intensity. A long lived wine with too many superlatives for a short tasting note!

Vineyard

Puligny Montrachet and Chassagne Montrachet are at the centre of the four communes that form the part of the Côte de Beaune know as the Côte des Blancs (Meursault, Blagny, Chassagne and Puligny), so named for the quality and predominance of its white wines. Bâtard Montrachet is situated where the communes of Puligny Montrachet and Chassagne Montrachet meet. It borders the Bienvenues Bâtard Montrachet vineyard and lies just under the Montrachet vineyard. It benefits from east exposure and chalky soils. It is the largest of the Puligny's five Grand Crus.

Winemaking

This wine is fermented and aged for an average of 18 months in oak barrels before bottling. This vinification highlights the unique qualities inherent to the fruit of this great vineyard. It can produce a wine with great depth and complexity when kept in the right conditions for up to 20 years.

Vintage

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Grilled and Roasted White Meats

Perfect with seafood platter or with comté cheese.