

Grapes 100% Chardonnay

Region/Appellation Beaujolais

Alcohol by volume 12.50%

Residual Sugar less than 2 g/l

pH 3.51

Total Acidity 5.14 g/l

Drinking Window 2024 - 2025

Tasting Guide

1 2 3 4 5 6 7 8

Medium

Swee

Tasting note printed 28/03/2024

Beaujolais Blanc Clos de Loyse 2018 6x75cl

Winemaker Notes

This wine is fresh and lively showing a good balance between succulent fruit and firm acids. It should be drunk chilled and within two years.

Vineyard

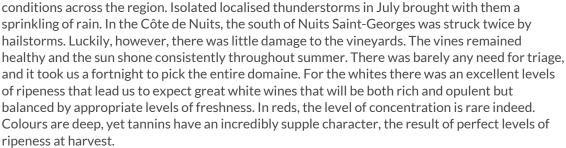
This is a 9 ha vineyard, planted solely with Chardonnay under the Beaujolais Blanc appellation. Since 1943, the Domaine has had a single owner, until it was purchased by Maison Louis Jadot in 1996.

Winemaking

This wine is cool fermented and aged in stainless steel vats in order to preserve the freshness of the fruit aromas. It does not undergo complete malolactic fermentation and is bottled young to retain its fresh crisp and fruity style.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry



Food match

Grilled and Roasted Red Meats

Locals in Burgundy would enjoy with 'escargots à la Bourguignon'

