



#### Grapes

100% Chardonnay

#### Region/Appellation

Beaujolais

#### Alcohol by volume

13%

#### Residual Sugar

less than 2 g/l

#### pH

3.47

#### Total Acidity

5.43 g/l

#### Drinking Window

2025 - 2030

#### Tasting Guide



#### Tasting note printed

14/09/2025

# Beaujolais Blanc Clos de Loyse 2023 6x75cl

## Winemaker Notes

The wines are rich and generous with lovely juicy fruit balanced with finely grained tannins and fresh acidity. A vibrant wine.

## 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.

## Food match

Chicken and mushroom stroganoff or grilled fish.

