



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.17

Total Acidity

6.91 g/l

Tasting Guide



Tasting note printed
06/02/2026

Beaune 1er Cru Grèves Le Clos Blanc 2020 6x75cl

Winemaker Notes

This unusual rare and rather exotic white wine is full, rich and spicy, with broad fruit flavours and exceptional depth offset by notes of almonds, earth and gently toasted oak. It has the potential to age a minimum of 7 years.

Vineyard

The Beaune vineyards are the most extensive of the Côte de Beaune, between Savigny to the North, and Pommard to the South. There are no Grands Crus but there are 36 Premiers Crus vineyards in this commune. 'Les Grèves' is situated in the North between 'Les Toussaints', 'Les Bressandes' and 'Les Theurons'. In French, 'Grèves' means sandy, small stones, which describes the soil of these vineyards. Grèves is one of the few vineyards to yield a white equal in stature to its red. In the 1980s André Gagey acquired just under a hectare of Chardonnay vines of this celebrated parcel.

Winemaking

This wine is fermented in wooden barrels like all the Louis Jadot white wines, and then aged in barrels for 14-18 months before bottling. It usually undergoes partial malolactic fermentation.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Chicken and mushroom stroganoff

