



#### Grapes

100% Chardonnay

#### Region/Appellation

Bourgogne

#### Alcohol by volume

13.00%

#### Residual Sugar

1.6 g/l

#### pH

3.4

#### Total Acidity

5.601996 g/l

#### Drinking Window

2023 - 2025

#### Tasting Guide



#### Tasting note printed

20/04/2024

# Bourgogne Chardonnay 'Couvent des Jacobins' 2019 3 x Magnums

## Winemaker Notes

A perfect introduction to the delights and complexity of real white Burgundy, this is mainly Côte d'Or fruit together with some Mâconnais. Fresh with lovely weight, delicate creaminess and judicious oak making this a beautifully balanced dry white.

## Vineyard

A blend of grapes from the vineyards of the Côte d'Or and Mâconnais.

## Winemaking

Part of the blend is vinified in aged oak barrels while the other part of the blend is aged and vinified in stainless steel tanks.

## Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

## Food match

Grilled and Roasted White Meats

Try with roast pork and lots of crispy crackling.

