



Grapes

100% Chardonnay

Region/Appellation

Bourgogne

Alcohol by volume

13.00%

Residual Sugar

2.1 g/l

pH

3.28

Total Acidity

5.81 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

25/04/2024

Bourgogne Chardonnay

‘Couvent des Jacobins’ 2020

12 x Half Bottles

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 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

Grilled and Roasted White Meats

Try with roast pork and lots of crispy crackling.

