Bourgogne Chardonnay ‘Couvent des Jacobins’ 2021 12 x Half Bottles 12×37.5cl

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.

Food match

Grilled and Roasted White Meats

Try with roast pork and lots of crispy crackling.

Grapes
100% Chardonnay

Region/Appellation
Bourgogne

Alcohol by volume
12.50%

Residual Sugar
less than 2 g/l

pH
3.39

Total Acidity
5.67 g/l

Drinking Window
2024 - 2028

Tasting Guide

1	2	3	4	5	6	7	8

Dry — Medium — Sweet

Tasting note printed
29/03/2024

HATCH MANSFIELD
Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ
Telephone 01344 871800 | **E-mail** info@hatch.co.uk | www.hatchmansfield.com