



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

Tasting Guide



Tasting note printed

26/04/2024

Bourgogne Chardonnay

‘Couvent des Jacobins’ 2021

6x75cl

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.

