

Grapes 100% Chardonnay

Region/Appellation Côte de Beaune

Alcohol by volume 13.00%

Residual Sugar less than 2 g/l

pH 3.24

Total Acidity 6.58 g/l

Drinking Window 2024 - 2032



Tasting note printed 27/04/2024

Chassagne-Montrachet 2020 6x75cl

Winemaker Notes

A stunning white wine, full of richness and elegance.

Vineyard

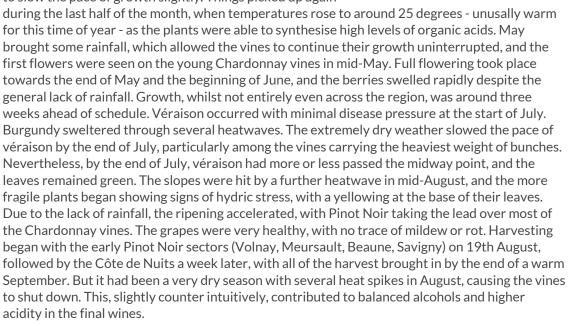
The white wines of Chassagne-Montrachet are the most robust of the Côte des Blancs, becoming less delicate and more straight forward as one progresses southward from the Grand Cru vineyards at the Puligny border. Chardonnay is the only grape variety used for the white wines. Maison Louis Jadot vinifies the production of growers in this commune with whom they hold purchase agreements based on the quality of the fruit each year.

Winemaking

Grapes are harvested Hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by Jadot cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lees before bottling.

Vintage

As with last year, winter 2019-20 was both mild and relatively dry. The first days of April were cooler, and helped to slow the pace of growth slightly. Things picked up again



Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff, roasted chicken or vegetable tart.

