



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

6.550968 g/l

Tasting Guide



Tasting note printed

10/01/2026

Chassagne-Montrachet 2023

6x75cl

Winemaker Notes

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.

Vineyard

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

Vintage

The 2023 vintage in the Côte d'Or was marked by a dry winter, early flowering, intense summer heat, and a challenging but successful harvest yielding balanced, aromatic wines with good ageing potential.

Food match

Chicken and mushroom stroganoff, roasted chicken or vegetable tart.

