



Grapes

100% Chardonnay

Region/Appellation

Côte de Nuits

Alcohol by volume

13.00%

Residual Sugar

1.4 g/l

pH

3.26

Total Acidity

5.72 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

20/04/2024

Marsannay Blanc 2018

Winemaker Notes

Maison Louis Jadot produces a nice golden Marsannay. It has a fine, open nose reminiscent of bananas, pineapples and lemon. Supple, rich and fat, this wine has a remarkably long finish.

Vineyard

Marsannay is the northernmost commune of the Côte d'Or, lying virtually on the outskirts of the city of Dijon, three miles north of Gevrey-Chambertin.

Winemaking

The fermentation takes place in oak barrels, after which they are aged in barrels for 12 months before being bottled.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Great with fish and chips

