



Meursault 1er Cru Charmes

2021 3x75cl

Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.19

Total Acidity

6.73 g/l

Drinking Window

2025 - 2035

Tasting Guide



Tasting note printed
10/01/2026

Winemaker Notes

Maison Louis Jadot produces a rich full-bodied Meursault-Charmes, traditionally vinified in oak to yield a well structured cuvée which balances firmness with ripe flavours. This Meursault Charmes is a quintessential wine with full, ripe fruit flavours, a fat, velvety texture and a bouquet redolent of peaches and apricots. The strength and suppleness of Meursault makes these wines ideal partners for food which is both rich and spicy, hot or cold; foie gras, fish in a cream sauce, shellfish in sauce, poultry with cream, strong cheeses. It can be cellared for 8 to 15 years in good conditions of temperature and humidity.

Vineyard

Meursault is the centre of the four communes (Meursault, Blagny, Chassagne and Puligny) and make up that part of the Côte de Beaune known as the 'Cote de Blancs', known for the quality and predominance of its white wines. The soils of Les Charmes, due to their lower position on the slope, are richer and heavier than the thin stony soils of Les Perrières or Genevières and yield the most typical Meursault 1er cru. Although less racy and elegant than Les Perrières or Genevières, Charmes is above all a seductive, approachable wine; round lush and ample on the palate, with slightly less acidity than the former, and tends to develop a distinct hazelnut character with bottle age.

Winemaking

The fermentation takes place in oak barrels, after which the wine is aged in barrel for 15-18 months before being bottled. It can be cellared for 8 to 15 years in good conditions.

Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.

