



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.27

Total Acidity
6.22 g/l

Drinking Window
2024 - 2036

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
20/04/2024

2016 6x75cl

Winemaker Notes

This wine is rich with some hazelnut, fern, tobacco, and truffle aromas after several years of ageing.

Vineyard

Les Combettes is situated close to "Les Referts" on the edge of Meursault vineyard (at the East). The soil is not very deep with little stones, well drained, it can heat up easily. Because of its composition (chalky and clayey), it doesn't keep a lot of acidity.

Winemaking

Maison Louis Jadot practices traditional oak vinification. It is then aged an average of 18 months before being bottled.

Vintage

After a complicated start to the growing season with a number of frost episodes, a dry summer with some much needed rainfall in September meant grapes were harvested at a good level of ripeness from 27 September.

Food match

Grilled and Roasted White Meats

Beautiful with a creamy fish pie

